



# Moroccan Butternut Squash “Rotini” Tagine

## The Method

Heat the olive oil in a deep sided pan on medium heat. Add the onions with some salt and sauté until almost golden color, about 5 minutes.

Add the ginger, cumin, cinnamon and paprika continuing to sauté for about 1 minute. Add the Butternut Squash “Rotini,” chicken stock, orange juice, citrus zest and salt, to taste. Stir to combine everything. Bring to a boil, then turn the heat to medium low, cover and cook for about 15 minutes.

Uncover and continue cooking until the liquid is reduced to a glaze, about 5 minutes. Add maple syrup and olives then lightly stir until well-combined. Transfer to a serving bowl and garnish with pistachios, parsley and feta cheese.

### Nutrition Facts

Serving Size: 337g | Servings: 4

#### Amount Per Serving

Calories 270 | Total Fat 11g (sat fat 3.5g trans 0g) | Cholesterol 15mg | Sodium 930mg | Total Carbohydrate 39g | Dietary Fiber 5g | Sugars 19g (Includes 19g Added Sugars) | Protein 7g | Vitamin D 0% | Calcium 15% | Iron 10% | Potassium 15%