

MOROCCAN SPAGHETTI

ADAPTED FROM SIMON RIMMER'S THE ACCIDENTAL VEGETARIAN

4 Servings | 10 min Prep Time | 30 min Total Time

INGREDIENTS

10 oz dried spaghetti

½ cup EVOO

1 onion, finely chopped

2 garlic cloves, crushed

8 tomatoes, chopped (or two 14.5 oz cans diced tomatoes)

1 tsp ground cinnamon

1 tsp ground cumin

Pinch turmeric

1 cup toasted, slivered or sliced almonds

½ cup cooked chickpeas - drained and rinsed

Bunch each of fresh parsley & cilantro leaves - finely chopped

Handful of fresh mint, finely chopped

Salt & Pepper to taste

DIRECTIONS

Cook the spaghetti in boiling water until al dente – about 9 minutes.

Meanwhile, heat oil in a large sauté pan and gently cook onions and garlic until soft.

Add the tomatoes, cinnamon, cumin and turmeric and cook over a medium heat until the tomatoes break down - about 20 minutes.

Season the sauce with salt and pepper and add the almonds and chickpeas.

Drain the pasta and add completely coat with the sauce. Cook on low heat for another minute. Off heat, fold in the herbs and serve.