

BUTTERNUT SQUASH & CHICKPEA STEW

Recipe from realsimple.com

Ingredients

- 1 large onion, chopped
- 2 Tbsp. olive oil
- Kosher salt and black pepper
- 2 medium zucchini (about 1 lb. total), cut into 1½ inch pieces
- 1 butternut squash (about 1 ½ lbs.), cut into ½ inch pieces
- 1 (15.5 oz.) can diced tomatoes
- 1 (15.5 oz.) can chickpeas, rinsed
- 1 tsp. ground ginger
- 1 tsp. ground coriander
- 1 cup couscous
- Fresh cilantro leaves, for serving

Directions

- Heat the oil in a large pot over medium heat. Add the onion and ¼ teaspoon salt and cook, stirring occasionally, until tender, 6–8 minutes. Add the zucchini and cook, stirring occasionally, until crisp-tender, 3–5 minutes. Add the squash, tomatoes, chickpeas, ginger, coriander, and ¼ teaspoon each salt and pepper. Cook, covered, stirring occasionally, until the squash is tender, 15–18 minutes.
- Meanwhile, cook the couscous according to the package directions.
- Serve the couscous topped with the stew and cilantro leaves.

