

# Spiced Lamb & Beef Tagine

*with Couscous & Pita Chips*

**TIME:** 45-55 minutes

**SERVINGS:** 4

Tagine, a fragrant Moroccan stew, makes for a perfect cool-weather dinner. Ours is filled with hearty potato and kale (yours may be green curly, dark green lacinato, or red). The vegetables complement rich lamb and beef, all spiced with ras el hanout—an aromatic blend including turmeric, cinnamon, and coriander. A yogurt sauce adds cooling, creamy contrast, while a side of toasted pita chips is perfect for scooping the vibrant stew.



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## Ingredients



1 1/2 lbs  
GROUND LAMB &  
BEEF BLEND



1 lb  
RUSSET POTATOES



3/4 cup  
COUSCOUS



1/2 cup  
PLAIN GREEK  
YOGURT



2 cloves  
GARLIC



1 bunch  
KALE



2  
SCALLIONS



2  
POCKETLESS  
PITAS



2 Tbsps  
DRIED CURRANTS



2 Tbsps  
TOMATO PASTE



2 tsps  
RAS EL HANOUT



1 Tbsp  
RED WINE  
VINEGAR



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## 1 Prepare the ingredients & make the yogurt sauce:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Small dice the potatoes.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Remove and discard the kale stems; roughly chop the leaves.
- ☐ Cut each pita into 8 equal-sized wedges.
- ☐ In a bowl, combine the **yogurt** and **half the vinegar**; season with salt and pepper to taste.



## 2 Start the tagine:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **ground lamb and beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned.
- ☐ Add the **potatoes**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened.
- ☐ Add the **garlic, white bottoms of the scallions, ras el hanout, and tomato paste**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the tomato paste is dark red and the meat is cooked through.



## 3 Finish the tagine:

- ☐ Add the **kale** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted.
- ☐ Add the **currants and 2 ½ cups of water**; season with salt and pepper. Cook, stirring occasionally, 12 to 15 minutes, or until the kale has wilted and the liquid is slightly reduced in volume.
- ☐ Turn off the heat; stir in the **remaining vinegar**. Season with salt and pepper to taste.

## 4 Cook the couscous:

- ☐ While the tagine cooks, in a small saucepan, combine the **couscous** and **¾ cup of water**; season with salt and pepper. Heat to boiling on high.
- ☐ Once boiling, cover and turn off the heat. Let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender.
- ☐ Fluff the cooked couscous with a fork. Drizzle with olive oil and season with salt and pepper to taste.



## 5 Make the pita chips:

- ☐ While the couscous cooks, place the **pitas** on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to thoroughly coat. Arrange in an even layer.
- ☐ Toast in the oven 7 to 9 minutes, or until golden brown and crispy. Remove from the oven.

## 6 Serve your dish:

- ☐ Divide the **cooked couscous** and **finished tagine** among 4 bowls. Garnish with the **green tops of the scallions**. Serve with the **pita chips** and **yogurt sauce** on the side. Enjoy!