

## Moroccan-Spiced Vegetarian Chili

4 large dried ancho chiles  
3 cups water  
4 large whole cloves garlic  
6 large cloves garlic, sliced  
1 yellow onion, chopped  
1½ tsp. ground turmeric  
1½ tsp. ground cinnamon  
1½ tsp. ground cumin  
1½ tsp. ground coriander  
1 28-oz. can chopped tomatoes  
1 butternut squash, 1½ lbs., halved,  
seeded, peeled and cut into ½-inch  
cubes

2 15-oz. cans chickpeas  
2 medium zucchini, cut into ½-inch  
dice  
⅓ cup sliced dried apricots  
⅓ cup sliced pitted prunes

In a saucepan, combine the chilies and water and bring to a boil. Remove from the heat. Cover and let stand for 15 minutes. Using tongs or a slotted spoon, transfer the chiles to a work surface; reserve the liquid. Discard the stems and seeds (leave in the seeds to make it spicier). In a food processor or blender, combine the chiles with the whole garlic cloves and ½ cup of the liquid. Process until smooth. Set aside.

Coat a heavy pot with nonstick cooking spray and heat over medium heat. Add the onion, the sliced garlic cloves, turmeric, cinnamon, cumin and coriander and sauté until the onion and garlic have softened, about 5 minutes. Stir in the tomatoes and their juices, butternut squash and the chili puree. Cover and simmer, stirring occasionally, until the squash is just tender, about 25 minutes.

Stir in the chickpeas with their liquid, the zucchini, dried apricots and prunes. Simmer, uncovered, until all of the squashes are tender, about 15 minutes more. Transfer to a warmed serving dish and serve hot over steamed couscous or rice.

6 servings

Per serving: 272 calories; 12g protein; 3g fat; 58g carbohydrates; 0mg cholesterol

Source: Adapted from *Fresh & Light (Williams-Sonoma Lifestyle Series)* by Lane Crowther (Time-Life Books, 1998), ISBN 0848726227

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