

Beef Tagine **with Butternut Squash and Scallion Couscous**

Dry Creek

VINEYARD

*Tagine: a Moroccan stew with spiced meat
and vegetables*

INGREDIENTS

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| 2 tsp | paprika | 4 | garlic cloves, quartered |
| 1 tsp | ground cinnamon | 1/2 cup | fat-free, low-sodium chicken broth |
| 3/4 tsp | salt | 14.5 oz | no-salt-added diced tomatoes, undrained |
| 1/2 tsp | freshly ground black pepper | 3 cups | butternut squash, cubed and peeled |
| 1 (1 lb) | beef shoulder roast or petite tender roast, trimmed and cut into 1-inch cubes | 1/4 cups | fresh cilantro, chopped |
| 1 tbsp | olive oil | <i>For Scallion Couscous</i> | |
| 4 | shallots, quartered | 1 cup | couscous, uncooked |
| | | 1/3 cup | green onion, chopped |

METHOD Combine first 4 ingredients in a medium bowl. Add beef; toss well to coat. Heat oil in a Dutch oven over medium-high heat. Add beef and shallots; cook 4 minutes or until browned, stirring occasionally. Add garlic; cook 1 minute, stirring frequently. Stir in broth and tomatoes; bring to a boil. Cook 5 minutes. Add squash; cover, reduce heat and simmer fifteen minutes or until squash is tender. Sprinkle with cilantro.

For Scallion Couscous: Bring 3/4 cup fat-free, low-sodium chicken broth and 1/2 cup water to a boil in a medium saucepan. Gradually stir in 1 cup uncooked couscous. Remove from heat; cover and let stand for 5 minutes before serving. Fluff couscous with a fork. Stir in 1/3 cup chopped green onions. Serves 4.

Pair with: Dry Creek Vineyard 2012 DCV2 Estate Zinfandel - Four Clones Vineyard

