

Viv Marriot's Moroccan Spaghetti

- Serves 4

Ingredients

- 300g dried spaghetti
- 100ml olive oil
- 1 onion finely chopped
- 2 crushed garlic cloves
- 8 tomatoes finely chopped
- 1 tsp ground cumin
- 1 tsp ground cinnamon
- Pinch turmeric (doesn't matter if you miss this out)
- 100g toasted flaked almonds
- 100g chick peas drained and rinsed
- Bunch of fresh parsley, bunch of coriander leaves finely chopped, handful of fresh mint
- Salt and pepper

Method

1 - Toast the almonds.

2 - Cook the onions and crushed garlic in the oil until soft.

3 - Add the tomatoes, spices, salt and pepper, and cook over a medium heat for about 10 minutes.

4 - When the tomatoes are beginning to break down, start to cook the spaghetti..

5 - When the spaghetti is cooked add the chick peas, the almonds, the parsley, the coriander and the mint to the sauce. Set a small portion of the herbs aside for garnish.

6 - Drain the spaghetti and put into the sauce. Mix well and serve onto warmed plates.

7 - Sprinkle the remaining herbs over the sauce.

This is good with red wine and crusty bread/pitta bread/focaccia and maybe a green salad.