

Moroccan Pork Stew

Ingredients

2 T Paprika
2 tsp Ground Cumin
1 tsp Finely Grated Ginger
1 tsp Coarse Sea Salt
1 Approx. 3lb Pork Shoulder Roast
1 Med. Butternut Squash, cubed
1 15oz can Chickpeas, drained and rinsed
1 pint water
1 28oz can Diced Tomatoes
1 Cinnamon Stick
1 tsp Black Peppercorns

Directions

Combine Paprika, ginger, cumin, and sea salt in a small dish.

Rub pork shoulder roast with spice mixture, coating well and using about half.

Add squash, chickpeas, tomatoes (with their juice), and water to bottom of slow cooker, leaving a small well in the center for the roast.

Place roast on top, sprinkle with peppercorns, and add the cinnamon stick.

Cook on med-high for 4 hours or until pork roast falls apart easily.

Remove roast to a plate or cutting board, shred meat using two forks, and add back to crock pot. Stirring to combine all ingredients well.

Add remaining spice mixture to taste. Retain bone and excess fat to make pork stock if desired, discard cinnamon stick.