

Moroccan Bowl

Swick

Serves 4 | Active Time: 30 minutes | Total Time: 3 hours

Step 1: Preparing the Dish

- 1 recipe Garlic-Fried Quinoa
- 1 recipe Middle-Eastern Cauliflower
- 1 recipe Moroccan Roasted Carrots
- 1/2 recipe (approx.) Falafels
- 1/2 recipe (approx.) Roasted Beet Hummus
- Tahini Sauce, for garnish
- Kalamata olives, for garnish
- sliced pickles, for garnish
- sliced avocado, for garnish
- pita bread, for serving, optional

While this dish doesn't really need a recipe—or at least you don't have to follow anything exactly, here is a list of the dishes we used to put together this vibrant and flavorful bowl.

Note that while this may look daunting as there are quite a few dishes to make, many of them can be prepped ahead and then either finished and/or cooked the day of. Also, keep in mind that not everything needs to be served piping hot—as long as things like the quinoa are nice and hot, the dish will still serve well, even if a few of the elements are just warm from the oven.

For 4 bowls we added about 1/2 cup of Garlic-Fried Quinoa to each bowl, we then topped that with some Middle-Eastern Cauliflower, Moroccan Roasted Carrots and a few Homemade Falafels.

Next, we added some baby arugula that was tossed with a touch of olive oil, fresh lemon juice and a bit of salt and pepper.

Lastly, we garnished the bowl with a big dollop of Roasted Beet Hummus, a few slices of fresh avocado and pickles, and some pitted Kalamata olives.

Serve the dish with a side of crisp pickles and either drizzle the bowls with some Tahini Sauce or serve it on the side and let people help themselves.