

For the tagine:

Serves 3-4

1 yellow onion, thinly sliced

1 large heirloom tomato, approx. 7oz., halved and grated against the flesh side

2 summer squash, sliced into half moons

3/4 can canned chickpeas, rinsed and drained (reserve the aquafaba and remaining chickpeas for the aioli)

1 preserved lemon wedge, sliced lengthwise

1 tablespoon vegan butter

A pinch of sugar

1 tablespoon smoked paprika

1 tablespoon ground coriander

1/2 tablespoon ground turmeric

1 teaspoon ground nutmeg

1 teaspoon ground ginger

1/4 teaspoon cinnamon

Salt, to taste

Water

For the chickpea aioli:

Makes about 1 cup

1 garlic clove

1/4 cup aquafaba (from one 15 ounce can of no-salt-added chickpeas)

2 tablespoons chickpeas

3/4 teaspoon Dijon mustard

1/2 teaspoon kosher salt, plus more to taste

3/4 cup grapeseed or other neutral vegetable oil

1 tablespoon fresh lemon juice, plus more to taste

Start the tagine: Preheat a tagine, or a dutch oven, or a regular large pot over medium heat. Melt the butter and stir in the sliced onion and a pinch of salt and sugar. Cover with a lid and leave to caramelize, stirring occasionally for 15 minutes.

Meanwhile, make the aioli: In a mini food processor or small bullet-style blender, puree the garlic, aquafaba, chickpeas, mustard, and salt until smooth. With the processor running, drizzle in the oil, starting slowly and then feeling free to speed up once it starts thickening. (If using an immersion blender, you may need to blend for several minutes before the mixture will thicken.) When you've poured in all the oil and the aioli is thick, add the lemon juice and whir a few seconds just to combine. Taste and add more salt and lemon juice if needed.

Continue the tagine: Once the onions are nicely caramelized, add all of the dry spices and stir to coat. Pour in the grated tomato next and let cook for a minute or two. Add enough water to cover the onion, tomato, and spice mixture, and bring to a simmer. Add the squash and chickpeas and let simmer until the vegetables are cooked through, about 10 minutes. Stir in the preserved lemon. Remove from heat and add salt to taste.

To serve, ladle the tagine into bowls. Spoon the chickpea aioli over the top to garnish.