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# Moroccan-Flavored Pork Ragu

**Prep Time:** 20 mins

**Cook Time:** 38 mins

**Rest Time:** 30 mins

**Total Time:** 1 h 28 mins

## Ingredients

- 2 medium lemon
- 2 teaspoon paprika, Hungarian
- 1 teaspoon turmeric, ground
- 2 1/2 teaspoon oil, olive, extra virgin, divided
- 1 teaspoon coriander, ground
- 1/2 teaspoon cumin, ground
- 1/2 teaspoon pepper, black ground
- 1/4 teaspoon ginger, ground, plus 1 pinch, divided
- 1/4 teaspoon ginger, ground, plus 1 pinch, divided
- 1/4 teaspoon ginger, ground, plus 1 pinch, divided
- 1 1/2 pounds pork, boneless center loin chop, 1-inch-thick, trimmed of fat, cut into 1-inch cubes
- 14 ounce(s) broth, reduced-sodium chicken
- 1 cup(s) squash, butternut, diced, (1/2-inch dice)
- 1 cup(s) carrot(s), sliced, (1/2 inch thick)
- 1 cup(s) beans, garbanzo (chickpeas), rinsed
- 1/2 cup(s) onion(s), chopped
- 1/2 cup(s) tomatoes, diced
- 2 tablespoon lemon, preserved, chopped, rinsed, (optional) (can be found in most specialty stores or online at [surlatable.com](http://surlatable.com))
- 1 tablespoon tomato paste
- 2 teaspoon garlic, minced
- 1/4 teaspoon hot sauce, such as Tabasco
- 1 pinch cinnamon, ground
- 1 pinch allspice, ground
- 1 pinch ginger, ground



## Preparation

1. Zest and juice the lemon(s) to get 1 tablespoon zest and 2 tablespoons juice; reserve the zest. Combine the juice, 1/2 teaspoon oil, paprika, turmeric, coriander, cumin, pepper and 1/4 teaspoon ginger in a medium bowl. Add pork; stir to coat. Marinate in the refrigerator for 30 minutes or up to 4 hours.
2. Heat the remaining 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add the pork and cook, stirring, until no longer pink on the outside and beginning to brown, 2 to 3 minutes. Transfer the pork to a plate.
3. Add broth, squash, carrots, chickpeas, onion, tomatoes, preserved lemon (if using), tomato paste, garlic, hot sauce, cinnamon, allspice, the reserved lemon zest and the remaining pinch of ginger to the pan. Bring to a boil, stirring occasionally; reduce heat to a simmer and cook, stirring occasionally, until the vegetables are tender, 20 to 30 minutes. Stir in the pork, return to a simmer and cook, stirring, until the pork is just cooked through, 2 to 5 minutes more.