Easy Moroccan Vegetables

3 sticks celery tin tomatoes or carton of passata

2 onions 2 parsnips

1 courgette 1 red pepper

1 chilli (optional) 1 teaspoon of each dried cinnamon, ginger and turmeric

1 veg stock cube/hot water

Method

1. Chop all veg and put in slow cooker.
2. Cover with passata/tomatoes, spices and veg stock cubes dissolved in half a cup of hot water.
3. Cook on high for 4 hours, stirring half way through.
4. Serve with couscous, rice or crusty bread.