



Curried Millet

Prep time: 5 minutes

Cooking time: 20 minutes

Servings: 4

- 2 cups stock or water
- 1 cup millet, toasted lightly in a pan and rinsed
- 1/2 cup crushed cashews
- 3 tablespoons pumpkin seeds
- 1 teaspoon curry powder
- 1 teaspoon grated ginger
- 1 teaspoon sea salt

1. Boil the stock or water in a pot.
2. Add all the ingredients, bring to a boil, reduce heat to low and simmer for 20-25 minutes, until all the liquid is absorbed.
3. Fluff with a fork and serve warm.



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www.primehealthstyle.com
sue@primehealthstyle.com
(203) 984-8463



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