

Nutty Millet

INGREDIENTS

1 Cup Millet
A Big Handful Shredded Coconut
1 ¼ Cup Nut Milk (hazelnut, almond... rice or soymilk works too)
1 Tbsp Brown Rice Syrup
¾ Cup Water

INSTRUCTIONS

Pour the millet into a pan and turn on the heat. Throw in a handful of coconut and just stir it dry in the pan until it smells nutty. I like to do it until the coconut starts turning brown. Pour in your liquids (water and milk) Bring to a boil and then turn the heat to low and simmer. Add the brown rice syrup - stir. Cover and let simmer for about 20 minutes or until all liquid is soaked up

