

SOUTHWEST MILLET BAKE

This whole grain side dish is a unique addition to your Mexican meal.

By Chef Kurt Kwiatkowski, Corporate Chef, MSU Residential Dining Services

Featured Food: Millet

Yield: Serves 6

Ingredients

3 ¼ c. vegetable broth or chicken broth	½ c. favorite red salsa
1 c. millet	Salt and pepper to taste
2 t. cumin	½ c. shredded pepper jack or sharp white cheddar cheese
1 t. chili powder	2 T. chopped fresh cilantro

Preparation

In a medium pan, bring broth to a boil and then add millet, cumin and chili powder. Return to a boil, reduce heat to low, cover and cook for about 35 minutes; stir once or twice.

Preheat an oven to 400 degrees.

Remove pan from heat, mix in the salsa. Taste for seasoning and add salt and pepper as needed. Transfer to a baking dish and top with shredded cheese, if desired. Bake in the oven for 15-18 minutes.

Remove from the oven, and sprinkle cilantro over the top and serve.