

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

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| 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.