

Recipes
from the

VEGGIE MOBILE®

Produce Aisle On Wheels

Tossed Cucumber, Red Pepper & Millet Salad

Ingredients:

- 1 red pepper
- 1 cucumber
- ½ red onion
- 1 cup of millet
- 1.5 tablespoons of olive oil
- 1 lime, juiced
- 1 teaspoon cumin
- 1 tablespoon of cilantro, diced
- Salt and pepper to taste

Directions:

1. Heat 2 cups of water in a pot over medium heat. Once the water is boiling, add 1 cup of millet and cover for 10-15 minutes until it is soft like rice. Drain any leftover water and let cool
2. Wash and cut all vegetables into small pieces
3. Mix olive oil, lime juice, cilantro and cumin in a bowl
4. Toss all ingredients together, top with olive oil mixture
5. Add salt and pepper and enjoy!



Sponsored
by

Who knew?

Millet is an affordable, gluten-free “superfood” grain with plenty of fiber and magnesium to help support a healthy diet!

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