



Coconut Raisin Millet Breakfast Bowl

BY PAUL BISCONI



INGREDIENTS

- 1 cup of uncooked millet; thoroughly rinsed
- 3 ¾ cups of coconut milk (we use So Delicious Coconut Milk)
- 1 ½ tbsp light brown sugar
- ¼ tsp vanilla extract
- ¼ cup raisins
- ¼ cup shredded coconut
- 3 tbsp agave
- a pinch of salt

DIRECTIONS

In a pot, bring the coconut milk, brown sugar, vanilla, raisins and a pinch of salt to a boil.

2. When mixture boils, add the rinsed millet, return to a boil and then reduce all the way to low (you only want a simmer).

3. Cover the pot and let simmer for 25 minutes; **DO NOT UNCOVER POT OR STIR MIXTURE.**

4. After 25 minutes turn the heat off, add the agave and shredded coconut, stir to combine, and serve.

I kid you not, this makes a delicious breakfast! I get a creamy, delicious, satisfying hot bowl of millet-coconut goodness with perfect results every time