

MILLET COUSCOUS WITH ROASTED CARROTS

(from Bon Appetit)

4 tablespoons olive oil, divided (I used a bit less)
1 cup millet
½ teaspoon cumin seeds
2 + ¼ cups chicken broth
6 medium carrots, peeled, cut into 1” pieces
Kosher salt, freshly ground pepper
¼ cup roasted almonds, chopped
¼ teaspoon cayenne pepper
¼ cup fresh cilantro leaves with tender stems (I omitted, did not have any around)

Heat oven to 400°. Toss carrots with 2 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Roast until tender and golden brown, 20 to 25 minutes.

Heat 1 Tbsp. oil in a medium saucepan over medium-high heat. Add millet and cumin seeds and cook, stirring, until beginning to brown, about 2 minutes. Add broth and bring to a boil. Reduce heat, cover, and simmer, stirring occasionally, until millet is tender, 25–35 minutes (it took me closer to 35 minutes).

Heat remaining 1 Tbsp. oil (I used about 1 teaspoon instead) in a small skillet over low heat; cook almonds and cayenne, stirring occasionally, until fragrant, about 2 minutes. Serve millet topped with carrots, cilantro, and almond mixture.