

# MILLET SALAD WITH APPLE CIDER VINEGAR DRESSING

**DURATION:**  
15 minutes

**SERVING:** 4

## INGREDIENTS

- 2 tablespoons Bragg Apple Cider Vinegar
- 1 cup millet
- 2 cups water
- 2 tablespoons olive oil
- ¼ cup Origins raw honey
- Orange / lemon zest
- Vegetables of your choice
- Salt to taste
- Pine nuts
- Cranberries

## PREPARATION

1. Place the millet and water in a saucepan. Bring to boil and reduce heat to low and simmer for 12 minutes. Fluff with a fork and let it cool.
2. In a small bowl whisk the olive oil, honey, apple cider vinegar & zest of orange.
3. Put the cooled millet in a large bowl and use a fork to toss with the dressing.
4. Add the greens, pine nuts and cranberries and mix it well.
5. Salt to taste.
6. Garnish with herbs or fruit of your choice.

