

# Mexican Millet Chilli with Avocado and Cucumber Salsa

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## Ingredients

½ cup soaked millet  
250g cooked beans (black beans or adzuki beans)  
2 tsp ground cumin  
4 sprigs of oregano cut fine  
2 bay leaves  
Salt to taste  
1 to 2 tsp hot chillies or 2 fresh chillies cut fine (optional)  
2 leeks cut fine (you can use onions – I only had leeks)  
½ small cauliflower cut finely  
6 tomatoes  
6 sundried tomatoes cut small (use the dried sundried tomatoes not the marinated ones)  
Big handful of collard greens cut finely  
4 cloves garlic minced  
200g green veg (I used beans, you could use broccoli or zucchini)  
1 cob corn  
2 tsp smoked paprika

## Method

1. Cook the millet in salted boiling water for 25 to 35 minutes.
2. Place the leeks, garlic and tomatoes in a wok with a splash or two of water and salt, stir for a few minutes. Then add the cumin, bay leaf, sundried tomatoes and oregano and cover with water. Let cook for ten minutes.
3. Add the cauliflower, collard greens and green veg and cook for up to 10 minutes more.
4. Fold in the millet adding more water to make the chilli a little juicy and add the smoked paprika, cook for a few minutes then serve with the salsa.
5. To make the salsa place everything together and mix.



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