

Vegan Millet Porridge with Coconut, Persimmon, and Chia

Ingredients

- 1 cup dried millet
- 1 15 oz. can full-fat coconut milk
- 2 tbsp. chia seeds
- 2 ripe fuyu persimmons
- ½ cup sliced almonds
- Maple syrup, for serving

Steps

1. Place the millet, coconut milk, and 2 cups of water in a covered medium-sized pot, bring to a boil and reduce to a simmer. Allow to simmer for about 15 minutes before turning off the heat, stirring in the chia seeds, and letting sit for 10+ minutes.
2. In the meantime, peel your persimmons and chop into pieces. Heat a small skillet on the stove and toast your almonds for 5 or so minutes, stirring to prevent burning.
3. Serve the porridge with persimmons, toasted almonds, and maple syrup to taste.

