



**PREP TIME**

10 minutes



**COOKING TIME**

25 minutes



**SERVINGS**

for 4 people

## ARRABBIATA PROSO MILLET WITH SMOKED TOFU

300 g (2 cups) proso millet  
600 g smoked tofu (firm)  
500 g cherry tomatoes  
50 g (1 cup) sun dried tomatoes  
1 small yellow onion  
8 garlic cloves  
1 tablespoon olive oil  
2 teaspoons dried basil  
2 teaspoons dried chives  
1 - 2 teaspoon red chilli flakes  
salt

P.S.: You can also use an arrabbiata spice mix instead of the individual spices.

Peel and dice the onion and garlic cloves. Dice the sun-dried tomatoes into small pieces and chop the smoked tofu into cubes, then put them in a pot with olive oil to roast until the onion turns glassy. When they're done, add the proso millet and let it toast for a few minutes, stir often.

Add about 2 cups of water, salt and the dried chives, basil, celery leaves and chilli flakes. Cut the cherry tomatoes in half and add them to the pot. Let it simmer and add water as the proso millet cooks and it boils away, same as if making risotto (you'll need about 4-5 cups of water altogether). Stir occasionally so it doesn't burn at the bottom.

It's done once the proso millet is cooked and tender (about 10-15 minutes) and most of the water has boiled away.

Serve hot and enjoy!

