

GRILLED MILLET AND BUTTERNUT SQUASH CAKES



by [Foodily](#)

Ingredients

- 1 cup of millet
- 1 teaspoon of mustard seed
- 1 teaspoon of curry powder
- 2 1/2 cups of water
- 2 cups of peeled and diced butternut squash
- 1 teaspoon of minced fresh ginger
- 1/2 teaspoon of sea salt
- 1/2 cup of chopped fresh cilantro

Put the millet in a saucepan or wok over high heat. Toast, stirring constantly, for about four minutes, or until the first seed pops. Wash, drain, and set aside. Toast the mustard seeds and curry powder for one minute, or until aromatic.

Put the millet and spices, water, squash, ginger, and sea salt in a medium saucepan. Bring to a boil over high heat. Lower the heat and simmer, covered, for 25 minutes, or until the millet has absorbed all the water. Remove from the heat and let cool.

Add the cilantro to the millet mixture. Wet your hands and blend the millet mixture to a fairly uniform consistency. Form into twelve cakes. Grill for about three minutes on each side, or until golden. Serve hot.

Note: I (Amy) needed to add egg to mixture in order for patties to stay together when cooking. You can also use chia seeds (**1 tbsp chia seeds to 3 tbsp of water absorbed = 1 egg**), or better yet, an **egg replacement**, (in most health food stores and larger well-stocked grocery stores they will have egg replacements made with tapioca, or potato, etc.).

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