



Simple | Healthy | Delicious

## Sorghum Salad with Cucumber and Feta



### INGREDIENTS

1 cup Nature's Earthly Choice Sorghum
¼ teaspoon salt
½ pound green beans, ends trimmed
1 ½ tablespoons olive oil
¼ teaspoon sea salt
¼ teaspoon black pepper
2 garlic cloves, minced
¼ cup toasted walnut pieces

### DIRECTIONS:

1. Rinse Sorghum and cook according to package instructions. Preheat oven to 400 ° F. Bring a pot of water to a boil and add green beans, blanching for 3-4 minutes. Green beans must be bright green and just tender. Drain and place in a roasting pan (if you want to make them easier to eat, after blanching and before roasting, cut the green beans into bite size pieces). Toss with ½ tablespoon olive oil, sea salt, and black pepper. Roast until green beans start to blister, 20-25 minutes. In a small skillet or sauce pan, heat remaining 1 tablespoon olive oil over low heat. Add minced garlic, cooking for 30-60 seconds, just until garlic is fragrant. Remove from heat and set aside. After removing green beans from the oven, toss with the garlic and olive oil. In a large bowl, combine green beans, Sorghum, and walnuts. Serve warm.