



Savory Granola

makes about 3 cups

- 1 cup coconut flakes
- 1/4 cup millet
- 1/4 cup amaranth
- 1/2 cup sunflower seeds
- 1/2 cup pumpkin seeds
- 1 tablespoon chia seeds, bloomed in 1/4 cup water for a few minutes
- 3 tablespoons olive oil
- 1 tablespoon maple syrup
- 1 teaspoon fine sea salt
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon ground turmeric
- 2 teaspoons lemon zest
- 1/2 teaspoon smoked Maldon salt

Preheat oven to 350°. Line a rimmed baking sheet with parchment or a silicone sheet.

Combine all ingredients except smoked salt in a large bowl and toss to coat everything well.

Spread mixture on prepared sheet and sprinkle smoked salt on top. Bake, stirring once or twice and rotating the pan, until golden brown, about 30 minutes. Cool completely and store in an airtight container.