**INGREDIENTS**

- 2 tablespoons olive oil
- 1 large onion, thinly sliced
- 6 cloves garlic, chopped
- 10 sun dried tomatoes, softened in boiling water and cut into strips (approximately 1/2 cup)
- 1 cup greek style olives, pits removed, and roughly chopped
- 1 teaspoon cumin
- 1/4 cup lemon juice
- 2 tablespoons fresh basil, minced or 2 teaspoons dried
- 1 teaspoon salt
- 3 tablespoons balsamic vinegar
- 1 1/2 cups roughly chopped spinach**
- 1/2 pound crumbled feta cheese

**Possible substitutions:** I have also substituted peeled and sliced eggplant or sliced peppers. If you do this, sauté these denser vegetables in 2 tablespoons of olive oil for 3 to 5 minutes before adding to the recipe when indicated.

**DIRECTIONS**

1. Let millet cool, fluff with fork to prevent clumping. If pressed for time, place cooked millet in freezer to chill quickly.

2. In a heavy skillet heat olive oil over medium heat, sauté the onion, garlic. When soft (about 3 minutes) add lemon juice, basil, salt and vinegar. Cook until well blended and soft (about 5 to 7 minutes), and add spinach for the last 30 seconds to wilt. Add cumin and mix well.

3. In a bowl, combine mixture with fluffed and cooled millet, and toss with the olives, softened tomatoes, and feta cheese.

*Serves 8 to 10*