Millet Salad with Avocado & Citrus

Ingredients
- 1 package super firm tofu
- 1/4 cup Hoisin sauce
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon freshly grated ginger
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes (optional)
- 1 tablespoon canola
- 1 teaspoon sesame oil
- green onions for garnish
- rice for serving

Directions
Rinse the millet under cold water and drain. Bring 7 cups of water to a boil in a 4-quart pot over high heat. Add 3/4 tsp. salt. Add the millet, reduce the heat to a simmer, and cook uncovered, stirring occasionally and adding more water as needed to keep the millet covered, until tender (~15 to 20 minutes). Drain and rinse the millet with cold water to stop the cooking. Transfer the millet to a foil-lined rimmed baking sheet, drizzle with 1 Tbs. of the oil, and toss lightly to coat and cool in the refrigerator. Put the vinegar and grapefruit juice in a small bowl and gradually whisk in the remaining 1/2 cup of oil. Whisk in the honey. Taste and season with salt, pepper, and additional vinegar, juice, or oil as needed. Put the cooked and cooled millet in a large serving bowl and toss to break up any clumps. Add the avocado, orange segments, grapefruit segment, red onion, mint, and 1/2 cup vinaigrette and toss. Taste and season as needed with more vinaigrette, salt, pepper, and serve.

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