

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



SAVORY GRANOLA AND HERBED YOGURT By Ora Kemp

Makes 5 cups granola

Ingredients for the savory granola:

- 1 ½ cups old fashioned oats
- 1 cups slivered almonds
- ½ cups sunflower seeds
- ½ cups walnuts
- ½ cups pumpkin seeds
- ¼ cups sesame seeds
- ¼ cups flax seeds
- 1 ½ teaspoons salt
- ½ teaspoons chili powder
- 1 ½ teaspoons fennel seeds
- ¼ cups olive oil
- ¼ cups Tahini
- 1 egg white
- 1 Tablespoon maple syrup

Ingredients for the yogurt:

- 2 cups Greek yogurt
- 1 clove garlic, minced
- 2 tablespoons fresh basil, chopped
- 1 teaspoon jalapeno, minced
- Fresh cracked pepper
- Sprinkle of salt

Instructions

Preheat oven to 350 degrees. Mix all dry ingredients together in a large bowl. Combine tahini and maple and add to dry ingredients. Lightly whip the egg white until frothy then combine. Spread onto a rimmed baking sheet. Bake for 20 minutes, stirring halfway through, until lightly browned. Allow to cool, then store in an air-tight container at room temperature.

To serve, combine ingredients in a bowl and season to taste.