

BAD SEED
CHILI
GRANOLA



Greek Yogurt with Chili Granola

Serves 2-3

The creamy tartness of greek yogurt obviously goes well with classic, sweet granola. But for those of you with a spicy tooth instead of a sweet tooth, Chili Granola keeps all the crunch and earthiness you love, but adds savory and spicy flavors to make eating yogurt feel less like you're being punished for not taking out the garbage, and more like a substantial, layered, grown-up meal.

Ingredients

- 1 cup plain Greek Yogurt
- 3 Tablespoon Chili Granola

Pour the Chili Granola over the yogurt and stir in. Eat and spice up your morning!

Meet granola's evil twin.

