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## Spring Vegetable Fonio Pilaf



Dara O'Brien

Spring vegetables add freshness and color to fonio in this easy side dish.

—*Chef Pierre Thiam*

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From "[The Fonio Cookbook](#)" by Pierre Thiam, Lake Isle Press, 2019

### INGREDIENTS

**2 tablespoons peanut or vegetable oil**  
**1 shallot, thinly sliced**  
**1 garlic clove, minced**  
**1 large carrot, diced**  
**1/2 cup vegetable or chicken broth**  
**1/4 cup fresh or frozen green peas**  
**1/4 cup fresh or frozen corn kernels**  
**2 cups cooked fonio**  
**2 scallions, thinly sliced**  
**Salt and freshly ground black pepper**

**Serves 4**

### PREPARATION

1. Heat the oil in a saucepan over medium-high heat. Add the shallot and cook until soft but not brown, about 1 minute. Add the garlic and carrots and cook for another 3 minutes, until the garlic is fragrant. Add the broth and simmer, covered, until the carrots are tender, about 10 minutes.
2. Add the peas and corn and cook for about 1 minute. Fold in the fonio and scallions and season with salt and pepper to taste. Serve hot or at room temperature.

*Note: Fonio is available at select grocers including Whole Foods nationwide. You can order Yolélé Fonio through [Amazon](#).*