Dark Chocolate and Sea Salt Bars

 2 cups whole roasted unsalted almonds

 3/4 cup whole roasted unsalted peanuts

 3/4 cup roasted walnuts, chopped

 1/2 cup puffed millet

 1 tablespoon flaxseed meal

 FOR SYRUP:

 1/2 cup honey

 1/3 cup brown rice syrup

 3/4 teaspoon sea salt, divided

 1 teaspoon vanilla

 1/4 cup dark chocolate chips

Combine dry ingredients.

Stir together in a large bowl.

Combine wet ingredients.

Bring to a boil in a small saucepan. Use a candy thermometer to determine when the mixture reaches 260 degrees.

Add mixture to nut mixture and stir to combine.

Press into a wax paper lined 9x31 inch pan. Use a greased glass bottom to press mixture evenly into pan.

Sprinkle with sea salt.

Melt chocolate chips in microwave and drizzle over nut mixture.

Cool 20 minutes and then slice into bars.