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Cheesy Honey Polenta

with Roasted Squash, Onion & Zucchini



30-40min



4 Servings

This luscious and slightly sweet polenta serves as the perfect bed for roasted vegetables such as zucchini and butternut squash. Creamy Italian Fontina cheese and nutty Parmesan are both mixed into soft polenta for pockets of cheesy delight. Its natural sweetness is enhanced with a touch of honey. Cook, relax, and enjoy!

What we send

- fresh thyme
- large red onion
- 1-inch cubed butternut squash
- zucchini
- radicchio
- quick-cooking polenta
- honey
- large cloves garlic

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 505.0kcal, Fat 20.7g, Proteins 18.3g, Carbs 58.0g



1. Prep ingredients

Preheat oven to 425°F. Peel **red onion** and cut into 1-inch slices; separate into rings. Trim ends from **zucchini**. Quarter lengthwise and cut into 1-inch pieces. Pick **thyme leaves** from stems and roughly chop leaves. Cut any **large squash** into 1-inch pieces.



2. Roast vegetables

Transfer **onion, squash, zucchini** and **thyme** to a rimmed baking sheet. Toss **vegetables** with 2 tablespoons **oil**, 1½ teaspoons **salt**, and a few grinds **pepper**. Roast vegetables until tender and browned in spots, 20–25 minutes.



3. Finish vegetables

Halve **radicchio** lengthwise and remove core; cut crosswise into 1-inch slices. Peel **garlic** and roughly chop. In a medium bowl, combine radicchio, garlic, 1 tablespoon **oil**, and a pinch of **salt**. Add **radicchio mixture** to baking sheet with **vegetables** and toss to combine. Roast until wilted, about 5 minutes. Remove from oven and cover with foil to keep warm.



4. Cook polenta

Meanwhile, bring 4 cups **water** and 1 teaspoon **salt** to a boil in a medium pot. Whisk in **polenta** and reduce heat to low. Cook, whisking often, until thickened and tender, 5–7 minutes. Remove from heat.



5. Finish polenta

Roughly chop **Fontina** and finely grate **Parmesan**. Whisk in Fontina, **honey**, 1 tablespoon **oil**, and **all but ¼ cup Parmesan**. Add more water if needed to loosen. Season to taste with **salt**.



6. Serve

Divide **polenta** between 4 bowls. Top with **roasted vegetables** and **remaining Parmesan**. Finish with a drizzle of **oil**. Enjoy!