



DINNERLY



Roasted Mushrooms & Kale with Creamy Polenta

 30-40min  4 Servings

Onions, meaty cremini mushrooms, and kale roast in the oven while you prepare creamy polenta. The roasted veggies get tossed in sherry vinegar while they are still hot so that they really sponge up the bright flavor. Once the veggies hit the polenta, the flavors mingle, along with nutty Parmesan cheese and black pepper. Nutritious? check. Decadent? check. We've got you covered!

WHAT WE SEND

- curly kale
- onion, red
- cremini mushroom
- quick-cooking polenta
- sherry wine vinegar ¹⁷

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- medium saucepan
- rimmed baking sheet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 438kcal, Fat 24g, Carbs 44g, Proteins 12g



1. Prep ingredients

Preheat oven to 450°F. Trim stems from **mushrooms** and halve (or quarter if large). Trim ends from **onion**, then halve, peel, and thinly slice about 2 cups through the root end. Strip **kale leaves** from stems and tear into bite-size pieces. Grate **Parmesan**.



2. Roast mushroom & onion

On a baking sheet, toss **mushrooms** and **onion** with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Roast until vegetables begin to soften, 10–15 minutes.



3. Add kale

Meanwhile, in a large bowl, toss **kale** with **¼ cup water**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Scatter kale and any liquid from bowl over **mushrooms** and **onions**, and continue to roast until kale has wilted and vegetables are tender, 5–10 minutes.



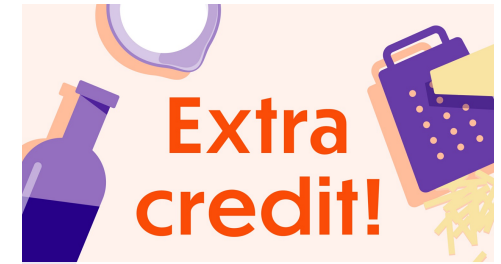
4. Make polenta

In a small saucepan, bring **5 cups water** to a boil. Slowly whisk in **polenta** and **1½ teaspoons salt**; cook over low, stirring occasionally, until grains are tender and polenta is thickened, 6–8 minutes. Stir in **2 tablespoons oil** and **half of the Parmesan**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Remove **vegetables** from oven and pour **vinegar** over the top. Toss to combine; season to taste with **salt** and **pepper**. Serve **polenta** topped with **roasted vegetables**. Drizzle with **olive oil** and top with **remaining Parmesan** and **a few grinds pepper**. Enjoy!



6. Put an egg on it!

If you were so inclined, you might soft boil, poach, or fry an egg or two and serve them on top so that the yolk runs over the veggies and polenta to act as a rich sauce.