





Two-Cheese Polenta

Roasted Squash, Red Onion & Kale

 30-40min  2 Servings

Originating in Northern Italy, polenta is a cooked cornmeal porridge, similar to grits. On its own, it's naturally creamy and delicious—but, believe it or not, we've made it even better by adding fontina and Parmesan cheese to the mix. Topped with roasted butternut squash, red onion, and kale and scented lightly with fresh thyme, this dish just screams comfort food. Cook, relax, and enjoy!

What we send

- quick-cooking polenta
- red onion
- Tuscan kale
- thyme
- cubed butternut squash
- honey
- garlic
- sherry vinegar ¹⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- medium saucepan
- 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

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

Nutrition per serving

Calories 910kcal, Fat 51g, Carbs 97g, Proteins 21g



1. Prep veggies & dressing

Preheat oven to 425°F with a rack in the upper third. Peel **red onion**, then cut into 1-inch slices, and separate into rings. Cut **butternut squash** into ½-inch pieces, if necessary. In a medium bowl, whisk **honey, sherry vinegar**, and **3 tablespoons oil** until combined. Season to taste with **salt** and **pepper**, then reserve for step 3.



4. Cook polenta

Meanwhile, bring **4 cups water** and **1½ teaspoons salt** to a boil in a medium saucepan. Whisk in **polenta** and reduce heat to low. Cook, whisking often, until thickened and tender, 5-7 minutes. Remove from heat.



2. Roast vegetables

Transfer **onion, squash**, and **half of the thyme sprigs** to a rimmed baking sheet (save rest for own use). Toss vegetables with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Roast vegetables in upper third of oven until tender and browned in spots, 20-25 minutes, stirring once halfway through. Discard thyme sprigs.



5. Add cheese to polenta

Finely chop **fontina** and finely grate **Parmesan**. Stir fontina, half of the Parmesan, and **1 tablespoon oil** into polenta. Add **1-2 tablespoons water** if polenta seems too thick. Season to taste with **salt**.



3. Finish vegetables

Strip **kale leaves** from stems and tear into bite-sized pieces. Peel and finely chop **1 large garlic clove**. In medium bowl, combine kale, garlic, **1 tablespoon each water and oil**, and **a pinch of salt**. Massage until wilted. Add kale to baking sheet. Roast until wilted, 6-8 minutes. Remove from oven. Spoon **dressing** over vegetables, stirring to combine.



6. Finish & serve

Spoon **polenta** into bowls. Top with **roasted vegetables** and **remaining Parmesan**. Finish with **a drizzle of oil**. Enjoy!