



Roasted Mushrooms & Kale

with Creamy Polenta



30-40min



2 Servings

Onions, meaty cremini mushrooms, and kale roast in the oven while you prepare creamy polenta. The roasted veggies get tossed in cider 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. Cook, relax, and enjoy!

What we send

- cremini mushrooms
- red onion
- curly kale
- polenta

What you need

Tools

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 514.0kcal, Fat 28.0g, Proteins 16.0g, Carbs 50.5g



1. Prep ingredients

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



4. Add kale

Meanwhile, in a large bowl, toss **kale** with **2 tablespoons water**, **1½ tablespoons oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Scatter kale and liquid from bowl over **mushrooms** and **onions**, and roast until kale has wilted slightly and vegetables are tender, about 5 minutes.



2. Roast mushroom & onion

On a baking sheet, toss **mushrooms** and **onion** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast on top rack until vegetables begin to soften, 10-15 minutes.



5. Add eggs

Remove vegetables from oven and switch oven to broil on high. Pour **1 tablespoon vinegar** over top, and toss to combine; season to taste with **salt** and **pepper**. Make 1-2 spaces (depending on how many eggs are being used) in the veggies and crack **1 egg** into each space; season with **salt** and **pepper**. Sprinkle **remaining grated Parmesan** all over.



3. Make polenta

In a small saucepan, bring **2½ cups water** to a boil. Whisk in **polenta** and **1 teaspoon salt** and bring to a boil. Cover and reduce heat to low, stirring occasionally, until grains are tender and polenta is thickened, 6-8 minutes. Stir in **cream cheese** and **half of the Parmesan**; season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm.



6. Finish & serve

Return to oven and broil on top rack until **egg white** is set, but yolk is still runny, 1-3 minutes. Serve **polenta** topped with **roasted vegetables** and **eggs**. Drizzle with **olive oil** and top with **a few grinds pepper**. Enjoy!