



## Two-Cheese Polenta

Roasted Squash, Red Onion & Kale



30-40min



4 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

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

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- large 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

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

## Nutrition per serving

Calories 770.0kcal, Fat 49.0g, Proteins 16.0g, Carbs 70.0g



### 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 large bowl, whisk **honey**, **3 tablespoons vinegar**, and **½ cup oil** until combined. Season to taste with **salt** and **pepper**, then reserve for step 3.



### 4. Cook polenta

Meanwhile, bring **5½ cups water** and **2 teaspoons salt** to a boil in a large 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 thyme sprigs** to a rimmed baking sheet (save rest for own use). Toss vegetables with **2 tablespoons oil**, **½ teaspoons salt**, and **a few grinds pepper**. Roast vegetables in upper third of oven until tender and browned in spots, 20-25 minutes, stirring once half way through. Discard thyme sprigs.



### 5. Add cheese to polenta

Finely chop **fontina** and finely grate **Parmesan**. Stir fontina, half of the Parmesan, and **1½ tablespoons oil** into polenta. Add **2-4 tablespoons water** if polenta seems thick. Season to taste with **salt**.



### 3. Finish vegetables

Strip **kale** leaves from stems then tear into bite-sized pieces. Peel and finely chop **2 large garlic cloves**. In medium bowl, combine kale, garlic, **2 tablespoons 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** in to bowls. Top with **roasted vegetables** and **remaining Parmesan**. Finish with **a drizzle of oil**. Enjoy!