

Creamy Manchego Polenta with Herbed Mushrooms



Servings:

6

Prep Time:

10 min

Cook Time:

15 min

Ingredients

- 1 cup **Polenta, Instant**
- 1 3/4 cup **Vegetable Broth**
- 1 3/4 cup **Milk, Whole**
- 5 oz **Manchego Cheese**, grated
- 2 tbsp **Butter**
- 1/4 tsp **Salt & Pepper**
- 1 lb **Mushrooms- of your choosing**, sliced thinly
- 1 tbsp **Olive Oil**
- 2 tbsp **Butter**
- 2 cloves **Garlic Cloves**, minced
- 1 each **Shallot**, sliced thinly
- 1 tbsp **Sage, Fresh**, chiffonade
- 1 tsp **Thyme, Fresh**, chopped finely

Method of Preparation

Step 1

Alternatively Use Terra Chips as your Garnish

Heat vegetable oil.

Once hot, add parsnips and beets, frying until crispy. Transfer them to sheet tray lined with paper towels. Season with salt.

Step 2

In a saute pan, over medium-high heat, add olive oil.

Add mushrooms, garlic, shallot, salt and pepper. Saute for 5-10 minutes until mushrooms have cooked down.

Add butter, sage, and thyme. Cook for an additional 2 minutes before removing from the heat.

Step 3

In a saucepan, heat vegetable broth and milk and bring to a boil.

Step 4

Turn down the heat to the lowest setting and add polenta. Whisk constantly for 2-3 minutes.

Step 5

Add in butter, cheese, salt and pepper. If it is too thick you can add more vegetable broth or milk.

- 1/4 tsp **Salt & Pepper**
- 4 oz **Parsnips**, peeled, sliced thinly
- 4 oz **Beets- Red and Yellow**, peeled, sliced thinly
- For Frying **Vegetable oil**
- *Alternative Garnish* **Terra Chips**

Serve polenta with herbed mushrooms on top and garnished with homemade root chips (or Terra Chips).

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