

## 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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