

Broccoli and Gorgonzola Polenta

From – huffingtonpost.com

2/3 cup Gorgonzola
Italian flat-leaf parsley, torn for serving
3 Tbsp olive oil
2 garlic cloves, crushed
1 cup broccoli florets
sea salt and freshly ground black pepper, to taste
½ cup vegetable stock
4 cups whole milk
1 tsp salt
1 cup polenta

- To make the broccoli, heat the olive oil in a saucepan. Stir in the garlic and broccoli and season to taste. Pour in the stock and cook very gently for 10 to 15 minutes, or until the broccoli is tender.
- To make the polenta, bring the milk to a boil in a large, deep saucepan. Add the salt and polenta. Reduce the heat and whisk until thickened. (This shouldn't take more than a few minutes, but take care as the polenta can burn.) The polenta should be soft and creamy, so add more milk or stock to loosen it if necessary.
- To serve, ladle the hot polenta into bowls or onto a platter. Top with broccoli, chunks of Gorgonzola and a scattering of parsley.
- Leftovers? Turn extra polenta into a greased baking dish. Cover with tomato sauce and grated Parmesan and bake until golden.



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