



## Peak Season! Polenta with Butternut Squash

Kale, Fontina, & Parmesan



30-40min



2 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 peak season roasted butternut squash, red onion, and kale and scented lightly with fresh thyme, this dish just screams comfort food.



## What we send

- 1 red onion
- ½ lb butternut squash
- ½ oz honey
- 1 oz golden balsamic vinegar
- ¼ oz fresh thyme
- 1 bunch Tuscan kale
- garlic
- 2 (3 oz) quick-cooking polenta
- ¾ oz Parmesan <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium saucepan
- microplane or grater

## Cooking tip

It's peak season for butternut squash, which means they're at their most delicious!

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1030kcal, Fat 59g, Carbs 101g, Protein 28g



### 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 medium bowl, whisk **honey, golden balsamic vinegar, and 3 tablespoons oil** until combined. Season to taste with **salt and pepper**; reserve for step 3.



### 4. Cook polenta

Meanwhile, bring **4 cups water** and **1½ teaspoons salt** to a boil in a medium 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 the thyme sprigs** to a rimmed baking sheet (save rest for own use). Toss vegetables with **1 tablespoon oil, salt, and pepper**. Roast vegetables until tender and browned in spots, 20-25 minutes, stirring once halfway through. Discard thyme sprigs.



### 5. Finish polenta

Finely grate **Parmesan**, if necessary. Stir **fontina, half of the Parmesan, and 1 tablespoon oil** into **polenta**. Add **1-2 tablespoons water** if polenta seems thick. Season to taste with **salt**.



### 3. Finish vegetables

Strip **kale leaves** from stems and tear into bite-sized pieces. Finely chop **1 teaspoon garlic**. In medium bowl, combine kale, garlic, **1 tablespoon each water and oil, and a pinch of salt**. Massage until wilted. Add kale to baking sheet. Roast until kale is wilted and vegetables are golden, 6-8 minutes. Remove from oven. Spoon **dressing** over vegetables, toss to combine.



### 6. Finish & serve

Spoon **polenta** into bowls. Top with **roasted vegetables** and **remaining Parmesan**. Finish with **a drizzle of oil**. Enjoy!