

# Creamy Mushroom Polenta

It is not uncommon to find polenta, rice and whole grains instead of pasta as the foundation of a meal in Lombardy. The umami from the mushrooms plus the sweet and saltiness of the polenta are a savory delight.

**PREP TIME:** 10 minutes **TOTAL TIME:** 45 minutes **SERVINGS:** 4-6

## INGREDIENTS

- 1 box baby bella mushrooms, sliced
- 1 cup porcini mushrooms, rehydrated
- 4 cups water
- 1 cup **ShopRite** yellow polenta
- 3 Tablespoons unsalted butter
- **ShopRite Trading Company** Pecorino Romano, grated
- Salt to taste

## DIRECTIONS

1. Bring 4 cups of water to a boil in a large pot. Once boiling add a small pinch of salt and as soon as the salt dissolves, pour in the polenta slowly, while whisking to prevent lumps from forming.
2. When all polenta has been added, turn down the heat, stir in 2 Tablespoons of butter (optional), cover pot and simmer for 25 minutes, stirring occasionally.
3. While polenta is cooking, heat one Tablespoon of butter in a large sauce pan. Sauté mushrooms, working in batches if needed, until soft and fork tender. Season mushrooms after cooking with salt to taste.
4. When polenta is fully cooked and has a creamy texture, place into serving bowl and add serving of mushrooms on top.

Nutrition Information (1 serving): Calories 234, Total Fat 9 grams, Saturated Fat 5.5 grams, Cholesterol 23 milligrams, Sodium 450 milligrams, Carbohydrates 30 grams, Sugar 0.5 grams, Fiber 3 grams, Protein 7 grams