JERNEJ KITCHEN

POLENTA WITH SHEEP CHEESE AND SWISS CHARD

Creamy, delicious, simple and quick dish.

SERVES 4 PEOPLE
PREPARATION: 30 MINUTES

POLENTA WITH SHEEP CHEESE AND SWISS CHARD

1 tsp salt

150 g instant polenta

2 tbsp olive oil

2 garlic cloves, finely chopped

2 handfuls baby swiss chard (or baby spinach)

50 g butter

50 g sheep cheese (like Pecorino or Manchego), freshly shredded

TOOLS AND EQUIPEMENT

pot with a lid
spoon
skillet
four plates

COOK THE POLENTA

Bring 1 liter of water and salt to a boil in a large pot. Pour polenta slowly into boiling water, whisking constantly. Cook for about 10 minutes over low heat, whisking constantly, until polenta thickens and there are no lumps.

COOK

Stir in the butter, remove the pot from the heat and add in the cheese. Stir until both butter and cheese have melted. Cover with a lid and leave for 2 - 3 minutes.

ADD THE SWISS CHARD

Place a skillet over medium heat. Add the olive oil, chopped garlic and sprig of oregano. Cook for about 2 - 3 minutes, then add the baby swiss chard (or baby spinach), stir well and remove from the heat. Season to taste with salt and pepper.

SERVE

Spoon the polenta onto 4 plates, then top with the cooked baby swiss chard (or baby spinach). Optionally you can add a bit of lemon juice, chopped peanuts, 1 tsp of olive oil and shredded cheese. Enjoy.

TIP

You can store any leftovers in the fridge for up to 4 days. Reheat and serve.

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