

Creamy Polenta & Mushrooms

with Soft-Boiled Eggs & Grana Padano Cheese

TIME: 25-35 minutes

SERVINGS: 2

Tonight's elegant dish showcases polenta, whose creamy texture is the perfect base for tender mushrooms and spinach—cooked together with a bit of balsamic vinegar for tangy sweetness. Soft-boiled eggs add luxurious richness to the dish (try mixing the runny yolks into your polenta as you eat!). Just before serving, we're finishing it off with freshly grated Grana Padano cheese—a specialty variety with a deliciously nutty flavor.



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Light & Bright

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30
MINUTE
MEAL

Ingredients



2/3 cup
POLENTA



2
CAGE-FREE
FARM EGGS



6 oz
CREMINI
MUSHROOMS



4 oz
SPINACH



2 cloves
GARLIC



1 bunch
SAGE

KNICK KNACKS:



2 Tbsps
BUTTER



3/4 oz
GRANA PADANO
CHEESE



1 Tbsp
BALSAMIC
VINEGAR



1 1/2 tps
POLENTA SPICE
BLEND*

* Salt, Garlic Powder, Onion Powder, & Whole Dried Oregano



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1 Cook & peel the eggs:

- Heat a small pot of water to boiling on high. Once boiling, carefully add the **eggs** and cook for exactly 6 minutes.
- Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Set aside in a warm place. Rinse and wipe out the pot.

2 Prepare the ingredients:

- While the eggs cook, wash and dry the fresh produce.
- Pick the sage leaves off the stems; discard the stems.
- Cut off and discard the mushroom stems; quarter the caps.
- Peel and roughly chop the garlic.
- Grate the cheese on the small side of a box grater.



3 Cook the polenta:

- In the same pot, combine **3 ½ cups of water** and a **big pinch of salt**; heat to boiling on high.
- Once boiling, add the **polenta**; whisk to thoroughly combine.
- Reduce the heat to medium and cook, whisking frequently, 10 to 12 minutes, or until the water has been absorbed and the polenta has thickened. Turn off the heat.

4 Fry the sage:

- While the polenta cooks, in a medium pan, heat a thin layer of oil on medium-high until hot.
- Once the oil is hot enough that a sage leaf sizzles immediately when added to the pan, add the **sage** in a single layer. Cook, stirring occasionally, 30 seconds to 1 minute, or until dark green and crispy.
- Leaving the oil in the pan, carefully transfer the fried sage to a paper towel-lined plate; immediately season with salt.



5 Cook the vegetables & make the sauce:

- While the polenta continues to cook, heat the pan of reserved oil on medium-high until hot.
- Add the **mushrooms** and cook, without stirring, 2 to 3 minutes, or until browned. (If the pan seems dry, add 2 teaspoons of olive oil.) Season with salt and pepper. Continue to cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **garlic** and **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach has wilted.
- Turn off the heat. Add the **vinegar** (be careful, as the vinegar may splatter) and **half the butter**; stir to thoroughly combine. Season with salt and pepper to taste.



6 Finish & plate your dish:

- Whisk the **spice blend**, **half the cheese**, and the **remaining butter** into the pot of **cooked polenta** until well combined. Season with salt and pepper to taste. (If the polenta seems too thick, gradually whisk in up to 2 tablespoons of water to achieve your desired consistency.)
- Divide between 2 dishes. Top with the **cooked vegetables and sauce**, **remaining cheese**, and **peeled eggs**. Season with salt and pepper. Garnish with the **fried sage**. Enjoy!