

# Garlic-Herb Polenta & Crispy Prosciutto

with Glazed Mushrooms & Kale

2 SERVINGS


⌚ 40-50 MINS

 **Blue Apron**  
blueapron.com




## Ingredients\*

 3 oz Prosciutto

 ¾ cup Polenta

 4 oz Mushrooms


 6 oz Kale


 1 oz Garlic & Herb Spreadable Butter

 2 oz Fontina Cheese

 2 Tbsps Soy Glaze

 1 Tbsp Ketchup

 1 Tbsp Light Brown Sugar

 ¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Remove the **spreadable butter** from the refrigerator to soften.
- Wash and dry the fresh produce.
- Stack the **prosciutto** (removing the plastic lining between the slices), then thinly slice crosswise.
- Grate the **cheese** on the large side of a box grater.
- Cut the **mushrooms** into bite-sized pieces.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- In a bowl, combine the **sugar, soy glaze, ketchup, 3 tablespoons of water**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir until the sugar has dissolved.



## 2 Crisp the prosciutto

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced prosciutto**. Cook, stirring frequently and breaking apart any clumps, 4 to 5 minutes, or until crispy.
- Leaving any browned bits (or fond) in the pot, transfer to a paper towel-lined plate.



## 3 Cook & finish the polenta

- In the pot of reserved fond, combine **3 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, 16 to 19 minutes, or until the water has been absorbed and the polenta has thickened.
- Turn off the heat. Stir in the **grated cheese** and **softened butter** until combined and melted.



## 4 Cook the vegetables & serve your dish

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** and **chopped kale** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring frequently, 2 to 3 minutes, or until softened and the kale is wilted.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened and the vegetables are coated.
- Turn off the heat.
- Serve the **finished polenta** topped with the **cooked vegetables** and **crisped prosciutto**. Enjoy!

