

Ingredients*



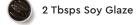


















½ tsp Crushed Red Pepper Flakes



Serve with Blue Apron

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"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!