

# FoodPrints

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## Polenta with Spinach, Peas & Parmesan

### Ingredients

2 cups polenta  
4 cups water  
4 cups milk  
1 cup fontina cheese  
¼ teaspoon grated nutmeg  
5 cups fresh spinach leaves, washed, dried, roughly chopped or torn  
sea salt  
2 cups green peas, cooked  
¼ cup grated parmesan  
Parchment or butcher paper (or use a large serving platter)

### Instructions

In a large, heavy saucepan, combine water, milk, and salt. Bring to a boil over high heat, and then reduce the heat to medium. Gradually whisk in the polenta in a slow, steady stream. Whisk until the liquid boils again and the grains are suspended in the liquid. Keep whisking so the polenta doesn't scorch. Once it comes to a simmer, switch to a wooden spoon and stir every few minutes until the polenta is creamy, 15 to 20 minutes. Remove from the heat and stir in the spinach, fontina, and nutmeg. Line a table with butcher paper and pour the polenta onto the table, down the center. Top with cooked peas and parmesan cheese.