



# MUSHROOM RAGÙ OVER CHEESY POLENTA

with a Side o' Garlic Bread



## HELLO POLENTA

Akin to Southern grits, this Italian-style porridge (made from cornmeal) makes a perfect bed for rich, savory sauces like our mushroom ragù.

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 790**



Grape Tomatoes



Button Mushrooms



Ciabatta Bread  
(Contains: Wheat)



Veggie Stock Concentrates



Italian Cheese Blend  
(Contains: Milk)



Scallions



Garlic



Italian Seasoning



Cornmeal



## START STRONG

The goal: dreamy, creamy polenta (think smooth grits, but lighter). How to get there: whisk well and often when adding cornmeal to liquid (the grains should be evenly incorporated). If you see clumps, simply whisk in some hot water.

## BUST OUT

- Large pan
- Medium pot
- Whisk
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (4 TBSP | 8 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Grape Tomatoes **4 oz** | **8 oz**
- Scallions **2** | **4**
- Button Mushrooms **8 oz** | **16 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Veggie Stock Concentrates **2** | **4**
- Ciabatta Bread **1** | **2**
- Cornmeal **½ Cup** | **1 Cup**
- Italian Cheese Blend **½ Cup** | **1 Cup**

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve **tomatoes**. Trim and thinly slice **scallions**, separating whites from greens. Trim and quarter **mushrooms**. Mince or grate half the **garlic**; halve remaining garlic crosswise.



## 4 MAKE GARLIC BREAD

Meanwhile, halve **ciabatta** as if you were making a sandwich. Toast until golden brown and crispy. Rub cut sides of toasted bread with **halved garlic cloves** and drizzle with **olive oil**. Sprinkle with remaining **Italian Seasoning** and season with **salt** and **pepper**. Halve garlic bread on a diagonal to create triangles.



## 2 COOK MUSHROOMS

Heat **1 TBSP butter** (2 TBSP for 4 servings) and a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms**, **2 tsp Italian Seasoning** (4 tsp for 4), **salt**, and **pepper**. Cook, stirring occasionally, until golden brown and tender, 6-8 minutes. Reduce heat under pan to medium.



## 5 MAKE POLENTA

In a medium pot, combine **2½ cups water** (5 cups for 4 servings), remaining **stock concentrate**, and **1 tsp salt** (2 tsp for 4). Bring to a boil. Once boiling, whisk in **cornmeal**. Reduce heat to low and cook, stirring often, until cornmeal is tender, 8-10 minutes. **TIP:** If polenta gets too thick, whisk in hot water ½ cup at a time.



## 3 FINISH RAGÙ

Add **tomatoes**, **scallion whites**, **minced garlic**, and another drizzle of **olive oil** to pan. Cook, stirring often, until tomatoes are just softened, 3-5 minutes. Stir in half the **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings); bring to a simmer. Once simmering, remove pan from heat.



## 6 FINISH AND SERVE

Heat pan with **mushroom ragù** over medium heat; stir in **1 TBSP butter** (2 TBSP for 4 servings). Cook until mixture is warmed through, 1-2 minutes. Meanwhile, whisk **cheese** and **2 TBSP butter** (4 TBSP for 4) into **polenta** until melted. Season generously with **salt** and **pepper**. Divide polenta between bowls and top with ragù. Sprinkle with **scallion greens**. Serve with **garlic bread** on the side.

## TOMATO TIME

Loved your polenta experience? Try it again with roasted tomatoes or marinara sauce.

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