



CREAMY MUSHROOM RAGÙ over Polenta Cakes with Arugula Salad



HELLO
POLENTA CAKES
Italian-style cornmeal cooked 'til it's golden and crispy

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**

-  Button Mushrooms
-  Shallot
-  Parsley
-  Veggie Stock Concentrate
-  Arugula
-  Balsamic Vinegar
-  Garlic
-  Thyme
-  Polenta
-  Sour Cream
(Contains: Milk)
-  Pine Nuts
(Contains: Tree Nuts)
-  Parmesan Cheese
(Contains: Milk)

START STRONG

The polenta is already cooked, so it just needs a quick sear in the pan. Get your skillet nice and hot before adding the polenta rounds in a single layer to cook evenly.

BUST OUT

- Large pan
- Baking sheet
- Medium bowl
- Olive oil (2 TBSP | 4 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------|---------------------|
| • Button Mushrooms | 8 oz 16 oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Shallot | 1 2 |
| • Thyme | ¼ oz ½ oz |
| • Parsley | ¼ oz ¼ oz |
| • Polenta | ½ Tube 1 Tube |
| • Veggie Stock Concentrate | 1 2 |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Arugula | 2 oz 4 oz |
| • Pine Nuts | 1 oz 1 oz |
| • Balsamic Vinegar | 2 tsp 4 tsp |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH

Tornambe IGP Puglia
Sangiovese, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 300 degrees. Trim, then thinly slice **mushrooms**. Mince **garlic**. Halve, peel, and mince **shallot**. Strip **thyme leaves** from stems; discard stems. Roughly chop leaves. Finely chop **parsley**. Slice half the **polenta** into ½-inch rounds (use the rest as you like).



4 MAKE GRAVY

Heat a drizzle of **olive oil** in same pan over medium heat. Add **shallot**, **thyme**, and **garlic**. Cook until softened, 2-3 minutes. Pour in ½ **cup water** and **stock concentrate**. Bring to a boil, then lower heat and let simmer until reduced to a saucy consistency, 2-3 minutes. Remove pan from heat. Stir in **sour cream** and **mushrooms**. Season with **salt** and **pepper**.



2 COOK POLENTA

Heat a thin layer of **olive oil** in a large pan over medium-high heat (we used 1 TBSP). Add **polenta** and cook until browned and crisp on surface, 2-3 minutes per side. Transfer to a baking sheet and place in oven to keep warm.



5 MAKE SALAD

In a medium bowl, toss **arugula**, **pine nuts**, **2 tsp balsamic vinegar** (we sent more), and a large drizzle of **olive oil**. Season with **salt** and **pepper**.



3 COOK MUSHROOMS

Melt **1 TBSP butter** in same pan over medium-high heat. Add **mushrooms** and cook, tossing, until tender, 5-6 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 PLATE AND SERVE

Divide **polenta** between plates. Spoon over **gravy**. Sprinkle with **Parmesan** and **parsley**. Add **salad** to the side and serve.

WHATTA FUNGI!

Love the mushroom gravy?
Serve it again with pasta.

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