

HELLO FRESH SWEET ITALIAN SAUSAGES AND BLISTERED TOMATOES over Cheesy Kale Polenta



HELLO KALE POLENTA

The leafy vegetable is stirred into the porridge for creamy green goodness.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 690



Tuscan Kale



Grape Tomatoes



Sweet Italian Sausages



Polenta



Garlic



Basil



Veggie Stock Concentrate



Cream Cheese
(Contains: Milk)

START STRONG

Got a grill? Fire it up! The sausages will taste great when cooked over the flames.

BUST OUT

- Large pot
- Aluminum foil
- Baking sheet
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Tuscan Kale 4 oz | 4 oz
- Garlic 1 Clove | 2 Cloves
- Grape Tomatoes 10 oz | 10 oz
- Basil ½ oz | ½ oz
- Sweet Italian Sausages 9 oz | 18 oz
- Veggie Stock Concentrate 1 | 2
- Polenta ½ Cup | 1 Cup
- Cream Cheese 2 oz | 4 oz

HELLO WINE



PAIR WITH

Tornambe Piedmont
Barbera d'Asti, 2014

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Preheat oven to 450 degrees. Remove ribs and stems from **kale**. Roughly chop leaves. Mince or grate 1 clove **garlic** (we sent more). Halve **tomatoes** lengthwise. Tear **basil leaves** from stems; discard stems.



4 COOK POLENTA

Place **stock concentrate** and **2 cups water** in pot used for kale. Bring to a boil over medium-high heat, then lower heat and reduce to a simmer. Meanwhile, finely chop **kale**. (**TIP:** Alternatively, pulse kale in a food processor until finely chopped.) Whisk **polenta** into **stock** in pot. Cook, stirring constantly, until polenta is thick and oozy, 5-7 minutes.



2 COOK KALE

Heat a drizzle of **olive oil** in a large pot over medium heat. Add **garlic** and cook until fragrant, about 1 minute. Toss in **kale** and a splash of **water**. Cook, tossing, until tender and wilted, 3-4 minutes. Remove from pot and set aside on a cutting board.



5 FINISH POLENTA

Stir **cream cheese**, **kale**, and **1 TBSP butter** into **polenta**. Season with **salt** and **pepper**. (**TIP:** If polenta is stiff, add more water as needed to give it a thick but loose consistency.)



3 ROAST TOMATOES AND SAUSAGES

Toss **tomatoes**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on one side of a baking sheet. Place **sausages** on other side. Roast in oven until tomatoes are burst and sausages are cooked through, 12-15 minutes. (**TIP:** Line baking sheet with foil first for easier cleanup.)



6 PLATE AND SERVE

Thinly slice **sausages** on a diagonal. Divide **polenta** between plates, then top with **tomatoes** and **sausages**. Garnish with **basil**.

INCREDIBLE!

The tomato and sausage drippings make the polenta even more delish.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com