



## JERNEJ KITCHEN

# POLENTA WITH SHEEP CHEESE AND SWISS CHARD

*Creamy, delicious, simple and quick dish.*

SERVES 4 PEOPLE  
PREPARATION: 30 MINUTES

### POLENTA WITH SHEEP CHEESE AND SWISS CHARD

- 1 tsp salt
- 150 g instant polenta
- 2 tbsp olive oil
- 2 garlic cloves, finely chopped
- 2 handfuls baby swiss chard (or baby spinach)
- 50 g butter
- 50 g sheep cheese (like Pecorino or Manchego), freshly shredded

### TOOLS AND EQUIPEMENT

- pot with a lid
- spoon
- skillet
- four plates

### COOK THE POLENTA

Bring 1 liter of water and salt to a boil in a large pot. Pour polenta slowly into boiling water, whisking constantly. Cook for about 10 minutes over low heat, whisking constantly, until polenta thickens and there are no lumps.

### COOK

Stir in the butter, remove the pot from the heat and add in the cheese. Stir until both butter and cheese have melted. Cover with a lid and leave for 2 - 3 minutes.

### ADD THE SWISS CHARD

Place a skillet over medium heat. Add the olive oil, chopped garlic and sprig of oregano. Cook for about 2 - 3 minutes, then add the baby swiss chard (or baby spinach), stir well and remove from the heat. Season to taste with salt and pepper.

### SERVE

Spoon the polenta onto 4 plates, then top with the cooked baby swiss chard (or baby spinach). Optionally you can add a bit of lemon juice, chopped peanuts, 1 tsp of olive oil and shredded cheese. Enjoy.

### TIP

You can store any leftovers in the fridge for up to 4 days. Reheat and serve.