

HERBED POLENTA

Approx. 8 - 1/2 cup servings

INGREDIENTS:

1 cup of dried polenta

3 cups water

1/2 teaspoon salt

1/2 cup chopped parsley

1/4 cup chopped basil

1 Tbsp fresh thyme

2 Tbsp fresh oregano

DIRECTIONS:

Boil the water and add salt, reduce the heat and add one third of the polenta to make a paste, then stir in the remaining polenta and cook until creamy. Stir in fresh herbs half-way through cooking time.