

### Creamy Polenta with Roasted Mushrooms

#### Ingredients/Zutaten

- For the Roasted Mushrooms:**
- 1 lb. mushrooms, stems removed and cut in half
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon minced garlic
- Salt and black pepper to taste
- 1/4 cup flat leaf Italian parsley, chopped

#### **For the Creamy Polenta:**

- 2 cups milk
- 1 1/2 cups water
- 1/2 teaspoon salt
- 3/4 cup stone ground polenta (not instant)
- 2 tablespoons butter
- 3/4 cup Parmesan cheese, freshly grated
- Extra Parmesan cheese for serving (optional)

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#### Directions/Zubereitung

1. Preheat the oven to 400° F.
2. Place mushrooms in a medium bowl and drizzle with olive oil and balsamic vinegar.
3. Add garlic and toss, then season with salt and pepper.
4. Spread mushrooms evenly onto a large greased baking sheet, and roast 15-20 minutes, or until mushrooms are tender, stirring once.
5. Remove from oven and stir in parsley.
6. While the mushrooms are roasting, combine milk, water, and salt in a medium saucepan over medium-high heat and bring to a simmer.
7. Slowly pour in the polenta and whisk to combine. Reduce heat to low, partially cover and cook, whisking vigorously every 5 minutes. Be sure to scrape pan sides.
8. Cook until liquid is absorbed and polenta is creamy (about 30 minutes).
9. Remove from heat and stir in butter and Parmesan cheese.
10. To serve, divide polenta into four bowls. Top with roasted mushrooms, and garnish with Parmesan cheese.
11. Serve immediately.