



Creamy Garlic Polenta

INGREDIENTS:

- *Instant polenta 4 tbs*
- *Heavy cream 1 cup*
- *Milk 1 cup*
- *Parmesan cheese (shredded) 1/2 cup*
- *Garlic (fine minced) 2 cloves*
- *Butter 2 tbs*
- *Parsley (finely chopped) 1 tbs*
- *Salt/pepper to taste*

DIRECTIONS:

1. Bring milk and heavy cream to a simmer.
 2. Add polenta and garlic. Then stir until thick about 5-8 mins.
 3. When polenta starts to thicken, finish with Parmesan cheese and butter.
 4. Season with salt and pepper.
 5. Before you serve stir in parsley.
- ENJOY!!!

**COOKING
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