



WEEKDAYS 1e|12p|c



Mario Batali's Polenta with Mushrooms and Celery

skill level

easy

time

1-30min

servings

6

cost

\$

Contributed by: [Mario Batali](#)

This creamy side dish comes together in just 15 minutes. Experiment with mix-ins by trying your favorite cheeses and vegetables to vary the combination.

ingredients

4 cups hot Water, 1 cup Quick-Cooking Polenta, Salt and Pepper, Olive Oil, 2 cups Button Mushrooms (quartered), 1 cup Celery (sliced), 2 Shallots (sliced thinly), 3 Garlic cloves (sliced thinly), Chili Flakes, 1/2 cup White Cheddar Cheese (grated)

kitchenware

- Saute Pan
- Chef's Knife
- Cutting Board
- Ladle
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons

steps

ingredients per step

instructions

1	4 cups hot Water 1 cup Quick-Cooking Polenta Salt and Pepper	In a medium size sauce pan, bring 4 cups of water to a boil. Pour the polenta in in a steady stream, whisking constantly. Cook over a medium heat until the polenta is thick like porridge. Season with salt and pepper.
2	Olive Oil 2 cups Button Mushrooms (quartered) 1 cup Celery (sliced)	In a large saute pan, heat 3 to 4 tablespoons of olive oil over medium-high heat. Add the mushrooms and cook 4 to 5 minutes, or until golden brown. Toss in the celery and season again. Cook for 2 to 3 minutes longer.
3	2 Shallots (sliced thinly) 3 Garlic cloves (sliced thinly) Chili Flakes	Add in the shallots, garlic, a pinch of chili flake, and season with a pinch of salt. Pour in the polenta and stir to incorporate. Adjust seasonings.
4	1/2 cup White Cheddar Cheese (grated)	Add the grated cheddar off the heat. Stir a few times before pouring into a bowl to serve.

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