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## Polenta with Arugula

Recipe courtesy Giada De Laurentiis

**Total Time: 20 min**

**Prep: 10 min | Inactive Prep: – | Cook: 10 min**

**Level: Easy**

**Yield: 6 servings**

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### INGREDIENTS

8 cups water	1 stick butter
1 1/2 teaspoons salt, plus more to taste	1/2 cup whipping cream
1 1/2 cups quick-cooking polenta (pre-cooked maize meal)	3/4 cup freshly grated Parmesan, optional
2 garlic cloves, minced	
3 cups arugula, coarsely chopped	

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### DIRECTIONS

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Combine the water and salt in a heavy large saucepan. Bring the water to a boil over high heat. Gradually whisk in the polenta. Decrease the heat to medium-low. Stir constantly until polenta thickens, about 5 minutes. Add the garlic and arugula, and stir until the arugula is wilted. Stir in the butter, cream, and cheese, if using. Season the polenta, to taste, with salt and pepper.

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