

## **Creamy Polenta with Sautéed Kale**

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This simple dish is packed with flavors! The kale is a great balance for the creamy polenta.

### **Ingredients**

1/4	Cup	Kerrygold Pure Irish Butter
4	Cups	Low Sodium Chicken Broth
1	Cup	Polenta, cornmeal
2	Cloves	Garlic, minced
7	Ounces	Kerrygold Blarney Castle Cheese, shredded
		Freshly Cracked Black Pepper
1	Bunch	Kale, washed
1	Tablespoon	Olive Oil
		Sea Salt and Freshly Cracked Pepper
		Lemon, juiced

### **Instructions**

1. Butter a 9" x 13" baking dish. Melt butter in a medium saucepan. Add garlic and broth: heat until hot but not boiling. Add polenta; cook and stir over low heat 10 minutes. Add the Kerrygold Blarney Castle cheese and cook 5 minutes more. Pour into baking dish and chill at least 1 hour. Cut into desired squares.
2. Remove stem from kale. Lay flat on cutting board and thinly slice across the leaves.
3. Heat oil in large skillet over medium heat. Add shredded kale and sauté for about 5 minutes. Toss with sea salt and cracked pepper. Squeeze fresh lemon over top.
4. Heat the polenta squares in skillet for a minute on each side. Serve with sautéed kale.