

Parmesan Polenta

Ingredients

- 1 cup Quaker® - White Corn Meal
- 1 cup cold water
- 1 ¾ cups chicken broth (1 13 to 14 oz can)
- 1 cup water
- 1/2 tsp salt
- 1/2 cup freshly grated Parmesan or Romano cheese

How to make it

1. Mix corn meal with 1 cup cold water.
2. In a 4 qt saucepan, bring broth, 1 cup water and salt to boiling.
3. Gradually stir corn meal mixture into boiling liquid.
4. Cook 5 minutes over medium heat, stirring constantly.
5. Stir in grated cheese.
6. Cook, uncovered, over low heat about 5 minutes or until cheese is completely melted, stirring occasionally.
7. Serve hot.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	6

Made with



Quaker® - White Corn Meal