



Parmesan Polenta

 **SERVINGS** 

6

 **COOKING TIME** 

15 minutes

Parmesan Polenta is a creamy, savory dish that makes for a delicious side. Each spoonful of polenta is cheesy, thick and rich. In just 15 minutes this warm and comforting cornmeal recipe is ready to be enjoyed.

Ingredients

- 1 cup [Quaker® - White Corn Meal](#)
- 1 cup cold water
- 1 3/4 cups chicken broth (one 13 to 14 oz can)
- 1 cup water
- 1/2 teaspoon salt
- 1/2 cup freshly grated Parmesan or Romano cheese

Cooking Instructions

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