



Chavrie Creamy Polenta

NIBBLEDISH CONTRIBUTOR

Ingredients

2 C water 2 C milk 1 cup medium polenta 1 Tbsp. chopped lemon zest 1 tsp. Kosher salt
1 pkg. Chavrie® Pyramid

Instructions

In medium pot with high sides combine the water, milk and bring to a boil over high heat
Reduce the heat to low and slowly pour in the polenta while whisking constantly
Cook the mixture for at least 5 minutes, stirring with a wooden spoon until thickened
and cooked
Stir in the Chavrie®, lemon zest and kosher salt