

CREAMY HERB POLENTA

This rich and creamy vegan polenta is infused with fresh herbs and melted vegan cheese, creating a comforting side dish that's packed with flavour. Smooth, velvety, and entirely plant-based, it's the perfect accompaniment to a variety of dishes, from roasted vegetables to hearty mains.



PREP TIME
5 MIN



COOK TIME
25 MIN



SERVINGS
4



Ingredients

- 400ml [Blenders No Allergens to Declare Vegetable Bouillon](#)
- 1 teaspoon fine salt
- 100g polenta
- 2 tablespoons vegan butter, divided
- 80g freshly grated vegan parmesan cheese, plus more for garnish
- 20g flat parsley and chives chopped fine

Allergens

Contains no allergens



Method

1. Bring [bouillon](#) to a boil in a large saucepan. Slowly whisk in polenta until smooth.
2. Reduce heat to low and simmer, whisking often, for about 5 minutes until polenta thickens slightly. Cover and cook for 15 minutes, stirring every 5-6 minutes. Switch to a wooden spoon once polenta is too thick to whisk. It's done when creamy and grains are tender.
3. Turn off heat. Stir in 2 tablespoons of butter and vegan cheese until melted. Cover and let stand for 5 minutes to thicken.
4. Stir in herbs, adjust seasoning, and transfer to a bowl. Garnish with remaining butter and vegan cheese.

