

Cheesy Polenta

1 (18-oz.) package polenta (heat and eat)

1 cup chicken stock

¼ cup shredded cheese (Parmesan, Gruyere, Manchego are all great)

½ tsp. Kosher salt

¼ tsp. freshly ground black pepper

In a medium saucepan over medium-high heat, crumble the polenta with your hands into pea-sized bits. Add in the remaining ingredients, stirring to combine with a fork. Smash up any large pieces of polenta with the back of the fork.

Cook for 5 minutes, until cheese has melted and mixture is warmed through. Garnish with chopped chives, if desired.



<https://pineapplehouserules.com/>