polenta bites with wild mushrooms and baby kale



cook time:	prep time:	featured product:
27	**15**	**spring mix plus**

These bites are quick and easy to make and are surprisingly filling! Serve with a quick salad of your favorite organicgirl greens for an easy and healthy meal, or serve as an appetizer at your next party.

ingredients

Makes 28

1 package (5 oz) **organicgirl spring mix plus**?
2 packages prepared polenta logs, sliced into 14 pieces each (3/8” thick rounds)
Cooking spray
2 tablespoons extra-virgin olive oil
1 shallot, thinly sliced
¼ cup (½ stick) unsalted butter
12 oz assorted wild mushrooms, sliced
½ cup canned white beans
Optional: 1 cup grated cheese (grueyere or fontina)
Salt and pepper, to taste

substitutions

? *substitute with substitute with baby spinach*

directions

1. Preheat oven to 450°F. Line 2 rimmed baking sheets with foil and spray lightly with cooking spray. Arrange polenta slices on trays and spray top sides lightly with more cooking spray (or brush both sides with olive oil if you prefer). Roast until polenta is lightly golden brown at edges, about 25 mins.

2. Heat 1 tablespoon olive oil in a heavy saucepan over medium heat, add shallots and sauté until softened, about 5 mins. Add baby kale and stir until wilted, about 3 mins. Remove from pan and set aside. Wipe pan clean with paper towel.

3. Heat remaining olive oil over medium-high heat. Add mushrooms and cook, stirring frequently, until tender and starting to crisp at edges. Add salt and pepper to taste.

4. Top roasted polenta slices with kale mixture, mushrooms, white beans, and cheese (if using). Return to oven until cheese melts, about 2 minutes, then arrange on a platter and serve