



## CLASSIC POLENTA GRATIN WITH GREENS

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- 1 cup medium-ground or coarse cornmeal, preferably organic stone-ground
- 4 cups water
- 1 teaspoon salt
- 3 tablespoons olive oil
- 1 clove garlic
- ¼ teaspoon crushed red chilli flakes
- freshly-ground black pepper, to taste
- 1 pound mixed tender greens, such as spinach, arugula, watercress, or kale, coarsely chopped
- 1/3 cup grated Pecorino Romano cheese

Preheat the oven to 350°F. In an oiled 3-quart ovenproof skillet, stir together the cornmeal, water, and salt. Bake uncovered for 40 minutes.

Meanwhile, in a very large skillet, heat the olive oil over medium-high heat. Add garlic, chile flakes, and a pinch of black pepper; cook for 1 minute. Pour half the oil into a 1 1/2 or 2-quart ovenproof serving dish, reserving the garlic in the skillet, and then pour another tablespoon into a cup to be drizzled over the final dish. Brush the seasoned oil all over the inside of the serving dish. Add the chopped greens to the oil and garlic remaining in the skillet, cover, and cook over medium heat, stirring occasionally, until wilted and tender, about 10 minutes. Discard the garlic. Season the greens with salt and pepper. Uncover the greens and increase the heat at the end to evaporate any liquid.

When the polenta has cooked 40 minutes, quickly stir in the greens and half of the cheese until combined. Taste and add salt if needed. Transfer to the oiled ovenproof serving dish, drizzle with the reserved oil, sprinkle with the remaining cheese, and bake until the cheese is melted, another 10 minutes. Serve hot.

Serves 4.