**Mushrooms over Green Grits** 

¼ cup extra-virgin olive oil

½ teaspoon thyme

¼ - ½ teaspoon salt

½ teaspoon pepper

1½ lb. oyster (or other type) mushrooms, cut into ½” - 1" pieces

1 medium onion, coarsely chopped

1 cup grits + broth to cook to package directions

2 tablespoons butter

2- 3 cups spinach or kale, coarsely chopped

4 ounces Parmesan, finely grated, plus more for serving

1 tablespoon balsamic vinegar

1 tablespoon oil of choice (walnut, olive, sesame)

Parsley, chopped (for garnish)

°Preheat oven to 375°. In a large bowl, combine olive oil, thyme, salt and pepper. Add mushrooms and onion and toss to coat. Spread out in an even layer on a sheet pan, making sure not to crowd the mushrooms. Place in oven and check after 10 minutes, stirring occasionally until they are golden brown.

°Bring chicken or vegetable broth to a boil in a medium saucepan. Add butter. Gradually add grits, whisking constantly. Stir in kale. If you are adding spinach, wait until the grits are almost tender. Lower heat to a simmer and cover pan. Stir grits frequently so they don’t stick to the pan. Cook until tender. Gradually add grated Parmesan, whisking constantly until melted. Taste to see if it needs more salt and add pepper as desired.

°Once mushrooms are golden brown, toss with balsamic vinegar and oil of choice.

°Serve grits topped with mushrooms, and more Parmesan if you like. Garnish with chopped parsley.

Serves 4

 **Mushrooms over Green Grits** 

¼ cup extra-virgin olive oil

½ teaspoon thyme

¼ - ½ teaspoon salt

½ teaspoon pepper

1½ lb. oyster (or other type) mushrooms, cut into ½” - 1" pieces

1 medium onion, coarsely chopped

1 cup polenta + broth to cook to package directions

2 tablespoons butter

2- 3 cups spinach or kale, coarsely chopped

4 ounces Parmesan, finely grated, plus more for serving

1 tablespoon balsamic vinegar

1 tablespoon oil of choice (walnut, olive, sesame)

Parsley, chopped (for garnish)

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