

# Polenta Florentine



## Ingredients

- 2 (18-ounce) tubes prepared polenta, cut into 1/4-inch-thick rounds
- Freshly ground black pepper
- 1 (6-ounce) package baby spinach (about 6 loosely packed cups)
- 2 tablespoons unsalted butter
- 1/2 medium yellow onion, diced
- 1 clove garlic, minced
- 1/2 teaspoon kosher salt, plus more for seasoning
- 2 tablespoons all-purpose flour or cornstarch
- 2 cups whole milk

## Info

- **Prep:** -
- **Cook:** -
- **Serves:** 6
- [Source](#)

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Rate

- 1/2 cup grated Parmesan cheese, divided
- 2 teaspoons freshly squeezed lemon juice

## Directions

1. Arrange a rack in the middle of the oven and heat to 400°F. Coat a 9×13-inch baking dish with cooking spray or butter. Season the tops of the polenta rounds lightly with salt and pepper. Lay the rounds in the baking dish in 3 rows, overlapping them slightly; set aside.
2. Heat a large frying pan over medium heat. Add the spinach and toss until completely wilted, 3 to 4 minutes. Transfer to a medium bowl.
3. Melt the butter in the same pan over medium heat. Add the onion, garlic, and 1/2 teaspoon salt. Cook until softened, about 5 minutes. Add the flour or cornstarch and cook, stirring constantly, for 1 minute. Add the milk and bring to a simmer, stirring frequently with a wooden spoon. Continue simmering, stirring constantly, until thickened to the consistency of heavy cream, about 2 minutes more.
4. Remove from the heat and stir in 1/4 cup of the cheese, reserved spinach, and lemon juice. Taste and season with salt and pepper as needed.
5. Pour the spinach mixture evenly over the polenta. Sprinkle with the remaining 1/4 cup cheese. Bake uncovered until bubbling around the edges and golden-brown, about 25 minutes. Turn the oven to broil and broil until the surface is golden-brown in spots, 3 to 5 minutes. Let cool 10 minutes before serving.

[vegetarian](#), [polenta](#), [spinach](#), [milk](#), [parmesan](#), [lemon](#), [sausage](#)

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