

Roasted Corn & Poblano Polenta

Serves 2

1 poblano pepper
3/4 cup roasted corn*
2 tsp. butter
1 clove garlic, minced
1-2/3 to 2 cups chicken broth (depending on how thick you want the polenta)
1/4 tsp. paprika
1/2 cup yellow cornmeal
1/4 cup (1 oz.) cheddar or Monterey jack cheese
salt and pepper

Over a gas burner or under your broiler, char the poblano on all sides, until the skin is blistered and black. Put in a bowl and cover with plastic wrap. Once cooled, peel and dice.

Heat the butter in a small saucepan over medium heat. Add the garlic and stir until just fragrant. Stir in the chicken broth, paprika, and salt and pepper to taste; bring to a boil. Slowly whisk in the polenta - it will absorb the liquid almost immediately. Add the diced poblano and corn. Reduce the heat to low and continue to simmer, stirring frequently, until cooked, about 10-15 minutes.

Off the heat, stir in the cheese and re-season if necessary. Serve immediately.

*I roast the corn in oven for about 8 minutes (for individual kernels) but grilling it is delicious if you are already grilling something else!