PARMESAN POLENTA WITH VEGETABLES AND EGGS

Servings: 4 **Cook Time: 30 Minutes**

Ingredients:

- 1/2 cup polenta, dry
- 1/4 cup olive oil
- 1/2 cup grated parmesan
- 2 cloves minced garlic
- 3 cups mushrooms, sliced
- 10 spears asparagus, cut into thirds
- 2 large eggs
- 1 tbsp fresh thyme
- Salt + pepper, to taste

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1. Bring 2 cups of salted water to a boil in a large pot. Whisk in polenta and stir occasionally until liquid has absorbed and polenta has thickened.
2. While polenta cooks, heat 2 Tbsp of olive oil in a large pan over medium. Sauté garlic for a couple minutes, until fragrant and lightly browned.
3. Add mushrooms and asparagus (or vegetables of choice) to the pan. Sauté for 10 minutes, or until tender and lightly browned.
4. Stir grated parmesan and remaining 2 Tbsp of olive oil into the polenta.
5. Season with salt and pepper. Cover, remove from heat, and let sit.
6. In a separate small saucepan, prepare eggs as desired.
7. Serve polenta into bowls and top with cooked vegetables and eggs.
8. Garnish with fresh thyme. Enjoy immediately!