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▶▶▶▶ January 2013 ◀◀◀◀

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Catalan Sauteed Polenta and Butter Beans

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Ingredients

- 4 teaspoon oil, olive, extra virgin, divided
- 16 ounce(s) polenta, cooked and refrigerated, plain, prepared tube, cut into 1/2-inch cubes
- 1 clove(s) garlic, minced
- 1 small onion(s), halved and thinly sliced
- 1 medium pepper(s), red, bell, diced
- 1/2 teaspoon paprika, smoked, plus more for garnish
- 15 ounce(s) beans, butter, rinsed
- 4 cup(s) spinach, baby, packed
- 3/4 cup(s) broth, vegetable
- 1/2 cup(s) cheese, Manchego, or Monterey Jack, shredded
- 2 teaspoon vinegar, sherry

Preparation

1. Heat 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add polenta and cook in a single layer, stirring occasionally, until beginning to brown, 8 to 10 minutes. Transfer to a plate.
2. Reduce the heat to medium, add the remaining 2 teaspoons oil and garlic to the pan, and cook, stirring, until fragrant, 30 seconds. Add onion and bell pepper; cook, stirring, until just tender, 3 to 5 minutes. Sprinkle with paprika; cook, stirring, for 30 seconds.
3. Stir in beans, spinach and broth; cook, stirring, until the beans are heated through and the spinach is wilted, 2 to 3 minutes. Remove from the heat; stir in cheese and vinegar. Serve vegetables over polenta. Sprinkle with paprika, if desired.

