

Polenta Soup

Ingredients

- 3 tablespoons extra-virgin olive oil, plus more to serve
- 2 large shallots peeled and minced
- 1-2 tablespoon herbs de Provence
- 1-2 teaspoon Aleppo pepper or pinch of red chili flakes.
- 4 quarts veggie broth
- Kosher salt and ground black pepper to taste
- 1 cup coarse stone ground yellow cornmeal
- 1 can rinsed and drained white beans
- 1 bunch lacinato kale, stemmed, leaves torn into rough 1-inch pieces
- 1 bunch of fresh spinach, stems removed, washed and chopped
- 4 ounces Vegan Parmesan cheese, finely grated

Directions

1. In a large pot, heat the oil until shimmery. Add the shallots, pepper and herbs.
2. Cook, stirring, until the shallots are tender.
3. Add broth, when simmering, whisk in the polenta.
4. Reduce to low and cook, uncovered and stirring occasionally and scraping the bottom of the pot to prevent sticking, for 15 minutes.
5. Stir in the kale, cooking until both the kale and polenta are tender, about 5 minutes. Add spinach, beans and Vegan Parm.
6. Season to taste with salt and pepper. Serve with drizzled with oil and sprinkled with more cheese.