

Polenta Puttanesca

Made with Pirro's Puttanesca Sauce

Prep/cook time: 45 minutes

Serves 3-4

Ingredients:

4 cups water

1 tsp. salt

1 cup polenta

1 jar of **Pirro's Puttanesca Sauce**

Instructions:

In a saucepan, over high heat, bring water to a boil. Add the salt. Stirring continuously with a wooden spoon, add the polenta in a thin, steady stream until incorporated. Continue stirring to prevent lumps from forming.

Reduce the heat so the mixture bubbles occasionally. Cook, stirring and scraping the bottom and sides of the pan until the polenta is thick and starts to pull away from the sides, 35 to 40 minutes.

In a different saucepan, heat up the **Pirro's Puttanesca Sauce** on medium-low heat for 2-3 minutes or until warm.

Divide polenta into bowls and pour about 1/2 cup of the sauce over each serving. Serve immediately and enjoy!

