

Backpacking Meal: Polenta with Spinach

2 cups water
2 chicken bouillon cubes
¾ cup polenta
1/8 cup grated parmesan
3 tbsp butter, separated
pinch of salt
1 bag pre-washed spinach
2 oz. of goat cheese
handful of raisins
handful of slivered almonds

Boil 2 cups of water with chicken bouillon cubes. Once it comes to a boil, take off heat. Slowly stream in polenta while stirring liquid continuously and briskly (to avoid clumping). Once combined and smooth, add in parmesan and 2 tbsp of butter with a pinch of salt.

In the meantime, wilt spinach in a separate skillet in the remaining 1 tbsp of butter.

To serve, pour some polenta in a bowl. Then, top each serving with pieces of goat cheese (just break up with fingers). Top with cooked spinach. Sprinkle with raisins and slivered almonds.

(Servings: 3, Prep time: 10 min., Cook time: 10 min., Difficulty: Easy)