

## Spring Polenta with Radishes and Garlic Scapes

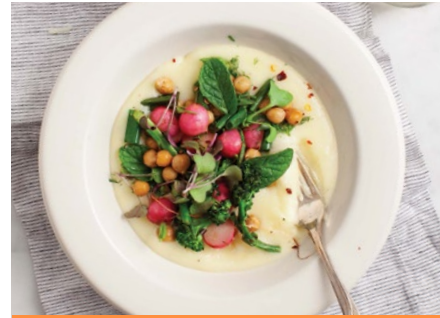
### FOR THE POLENTA

3 c. water  
1 c. polenta  
1 garlic clove, minced  
2 tbsp. extra-virgin  
olive oil or unsalted  
butter

Sea salt and freshly  
ground black pepper

¼ c. grated pecorino  
cheese (optional)

*(Ingredients for radish  
medley on back)*



SERVES 4

Recipe excerpted from *The Love & Lemons Cookbook: An Apple-to-Zucchini Celebration of Impromptu Cooking* by arrangement with Avery Books (Jeanine Donofrio, 2016).

*(Fold along the line)*

### FOR THE RADISH MEDLEY *(polenta ingredients on front)*

1 tsp. extra-virgin olive oil  
12 radishes, sliced in half  
1 c. cooked chickpeas,  
drained and rinsed  
3 garlic scapes, sliced into  
1-inch pieces (about 1 c.)  
2 c. Broccolini  
Sea salt and freshly  
ground black pepper  
Radish sprouts

1. Make the polenta: In a medium saucepan, bring the water to a boil over medium-high heat. Add a few generous pinches of salt. Gradually whisk in the polenta, and bring back to a boil. Reduce the heat, and continue cooking until the polenta is tender, 20 to 30 minutes, whisking often.
2. Turn off the heat, and whisk in the garlic, olive oil or butter, pinches of salt and pepper, and cheese, if using. Taste, and adjust the seasonings. Cover to keep warm.
3. In a large skillet, heat the olive oil over medium heat. Add the radishes, chickpeas, and a pinch of salt, and sauté for 5 minutes. Stir, and then add the garlic scapes and Broccolini. Cook until the vegetables are tender but still have a vibrant bite, about 5 more minutes. Season with salt and pepper. Spoon the polenta into bowls, and top with the vegetables and radish sprouts.