Ingredients

* 10 cups vegetable broth
* 10 cups water
* 5 cups quick cook polenta
* 4 TBS olive oil
* 8 oz. (smoked) mozzerella, grated
* Salt and pepper to taste
* 2 bunches kale, stems and leaves separated and chopped
* 2 onions
* 6 cloves garlic, minced
* 4 TSP tomato paste
* 1 TBS smoked paprika
* ½ TSP chili flakes
* 3 TBS sugar
* 6 large tomatoes, diced
* 1 bunch parsley, chopped

Procedure

1. In a large pot combine water and vegetable broth. Bring to a boil.
2. Pour the polenta into the boiling liquid, stirring gently. Continue stirring until polenta is thickened. Turn heat down to low and cook for 30 minutes, stirring every 5 minutes to make sure it doesn’t stick to the bottom or the sides of the pot.
3. After 30 minutes, stir in grated cheese and 2 TBS olive oil. Taste, and season with salt and pepper. Once the cheese is melted take the polenta off the heat and set aside.
4. In a separate pan on medium heat, add remaining 2 TBS of olive oil. Add onions and kale stems and cook for 10 minutes, until soft.
5. Add tomato paste, garlic, kale leaves, paprika, chili, and sugar and cook for another 10 minutes. Then add chopped tomatoes and cook for another minutes, until they begin to fall apart.
6. To assemble, place polenta in a bowl with the tomato/kale mixture on top. Garnish with chopped parsley.