



new orleans

chicken and

polenta napoleon

ingredients

3½ cup water

1 Tablespoon butter

1 cup salsa

1½ cup uncooked grits

½ cup milk

½ cup grated cheddar cheese

1½ Tablespoons chopped cilantro

½ cup chopped collard greens

12 oz boneless, skinless
chicken thighs

¾ cup black-eyed peas

½ cup sweet and sour sauce

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preparation

- 1 Preheat oven to 375° F. Meanwhile, bring water, butter and salsa to a boil. Stir in grits and milk; simmer until thickened.
- 2 Stir in cheddar cheese, collard greens and cilantro.
- 3 Spread mixture on parchment paper-lined sheet pan. Bake at 375° for 6-8 minutes or until lightly browned.
- 4 Combine chicken thighs, sweet and sour sauce, and black-eyed peas in a large pan. Cook, stirring occasionally, until chicken reaches an internal temperature of 165° F.
- 5 Cut polenta into 24 equal portions.
- 6 Spread polenta with chicken mixture and continue layering polenta and chicken until there are four piece of polenta with chicken in between. Repeat process for remaining Napoleons.

COOKING UP CHANGE®

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prep time: 10 min

total time: 1 hr 15 min

serves: 6