

Easy Imperfect Instant Pot Polenta

Serves 4, doubles easily, freezes perfectly

2 tablespoons olive oil
1 cup polenta (160 grams)
3 cups water
1 tablespoon nutritional yeast
½ teaspoon salt
⅛ teaspoon garlic powder

Add the olive oil to the inner pot, and swirl it around to coat the bottom. Add the polenta, water, nutritional yeast, salt, and garlic powder and whisk to combine.

Seal the lid, and cook on high pressure for 12 minutes. Release the pressure and, using pot holders, move the inner pot to a heat-safe surface.

Holding the pot firmly with one potholder, use a wooden spoon to scrape up the stuck bits on the bottom. There will be a lot of them. You'll need to scrape vigorously! They will be a little brown (this is the imperfect part). Once you've gotten most of them, use a whisk to make everything smooth and creamy.

Serve immediately if you like or (my preference) pour it into a small shallow dish of some kind. (I like a [½ sheet pan](#)—these are perfect for this and have endless uses. Consider picking up a few.)

Give it at least two hours to firm up and become sliceable. Overnight is better. Cut it into portions and freeze for up to 4 weeks.

Note: Most other recipes for Instant Pot polenta call for much more water—at least another full cup. I'm sure this is because those other recipe writers just don't trust you to keep a hold of yourself when you open the pot and there's some polenta stuck to the bottom. But 4 cups of water makes for soup, not polenta. I believe in you. Remember: When you open the pot nothing has gone wrong. Stir hard.