

Rosemary Polenta Chips



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Serves 2

Prep time: 5min

Cook time: 25min

Total time: 30min

Difficulty: Basic

Category: Salads & sides, Vegetarian

This recipe was adapted from the Mowiekay Magazine Issue 2. I love the crispness of the polenta and the subtle rosemary flavour.

Ingredients

pre-cooked polenta
2 tablespoons olive oil
few rosemary springs
some sea salt

Directions

Cook polenta according to instructions and transfer to a lightly greased shallow rectangular dish. Once cooled, remove the polenta block from the dish and cut into thick chips shape. Heat olive oil in a non-stick frying pan and cook polenta chips over medium heat along with rosemary springs until golden and crispy. To serve sprinkle the chips with sea salt.