



Grilled Polenta Parmesan Bites



Ingredients

8 ounces Maine Grains Polenta, cut into 1/4-1/2 inch slices
2 tablespoons olive oil
6 ounces parmesan cheese, grated
salt and pepper, for sprinkling
gorgonzola or blue cheese, for serving (optional)

Method

1. Brush both sides of the polenta cakes with olive oil. Sprinkle both sides with parmesan, salt and pepper.
2. Lay the polenta rounds in one layer on the grill, and grill for 5 minutes on each side or until both sides are golden and crunchy and have grill marks.
3. Remove the cakes from the grill and place on a large plate to cool. Serve warm or at room temperature.
4. Serve with blue cheese, salsa or guacamole, or simply eat them plain.

Adapted from www.halfbakedharvest.com's recipe