

# Broiled Herb & Parmesan Polenta Slices

Makes one 8”x8” pan for about 12 squares



VEGETARIAN



GLUTEN FREE

## Ingredients

- 3 cups water
- 1 cup polenta
- 1 tablespoon dried basil or ½ cup fresh, chopped
- ½ cup grated cheese, such as parmesan (optional)
- Salt and pepper to taste
- Olive oil to brush

## Directions

1. Bring water and polenta to boil then cover and simmer for 15-20 minutes, until polenta is soft. Stir in basil (or other herb), cheese, salt, and pepper.
2. Pour polenta into greased pan with edges, such as a lasagna pan, and allow to cool.
3. Cut cooled polenta into squares or triangles, brush with olive oil and broil 5 minutes on each side.

Recipe from Cook Well Berkeley: Great Grains Recipes, Spring 2011