

Reckless In The Kitchen

Polenta Bruschetta

Ingredients:

- polenta, cut into thin rounds (You can make the polenta yourself and cut it into rounds or you can buy the pre-made polenta that comes in a log shape at the grocery store)
- 1 small ripe tomato, seeds removed and diced
- fresh basil, torn into small pieces
- olive oil
- salt
- pepper
- Romano cheese, grated

Directions:

Heat a large non-stick pan over medium-high heat. Spray pan with non stick spray and working batches toast the polenta rounds, letting each side cook for 2-4 minutes depending on thickness of the polenta rounds. You want the polenta to look slightly browned with a few black spots on each side.

Place the toasted polenta on a baking sheet. In a small mixing bowl combine the tomato, basil, olive oil, salt, and pepper. Using a spoon distribute the mixture onto the polenta and top each one with a small amount of Romano cheese. Place under the broiler for 1-2 minutes (time depends on your oven, you want the cheese to melt, but don't let it burn).