

Cheesy Polenta Fries

Ingredients for Polenta Fries:

	2 1/2 cups	Milk Whole
	2 1/2 cups	Vegetable Stock
	2 cups	Ambrosia® Polenta Medium Grain
1/4	1/4 cup	Butter Unsalted
	1 cup	Asiago Cheese Shredded
1/4	1/2 cup	Parmesan Cheese Shredded
	2 tsp.	Kosher Salt
	As needed	Vegetable Oil for Frying

Ingredients for Polenta Fries:

	1/4 cup	Mayonnaise
1/4	1/4 cup	Sour Cream
	2 tbsp.	Parmesan Cheese Shredded
1/4	1/2 tsp.	Ambrosia® Lemon Juice
	1 clove	Garlic Minced
1/4	1/4 tsp.	Kosher Salt
	2 oz.	Ambrosia® Artichoke Hearts Drained Chopped

Instructions:

Polenta Fries

- Grease a 1/4 sheet pan liberally with nonstick spray.
- In a medium pot over high heat, heat milk and vegetable stock to a boil.
- Slowly whisk in polenta and reduce the heat to low, whisking continuously for about 5-10 minutes, or until the liquid has been absorbed and the polenta is creamy and tender.
- Add the butter, Asiago, Parmesan and salt to the polenta. Mix to combine and melt cheeses.
- Pour the polenta onto the greased sheet pan and spread out evenly. Chill for at least 2 hours.
- Once chilled, cut polenta into fries, about 4" long and 3/4" wide.
- Preheat the fryer oil to 350°F. Fry polenta until golden brown and crispy on the outside, about four minutes. Drain and serve with Creamy Artichoke Dipping sauce.

Creamy Artichoke Dipping Sauce

- Mix all ingredients to combine and serve with polenta fries.



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