

ROSEMARY POLENTA CHIPS WITH PAPRIKA MAYO



Prep Time 30 minutes



Cook Time 10 minutes



INGREDIENTS

- 1L water
- 250g instant polenta
- 1 tsp sea salt
- 1 Tbsp chopped rosemary
- 2 Tbsp butter
- ½ cup grated Parmesan
- 1 cup HEINZ [SERIOUSLY] GOOD™ Mayonnaise
- 1 tsp paprika

METHOD

Rosemary Polenta Chips:

1. Bring water to the boil and add salt.
2. Slowly drizzle in polenta while constantly whisking, lower the heat and cook for further 10-12 minutes stirring every 2 minutes.
3. Add rosemary and cook for 2 minutes, add butter and Parmesan and stir well.

4. Pour into a tray and place in fridge until well set.
5. Cut into large size chips, dust lightly with flour.
6. Heat a deep pan with olive oil about ½ inch deep. When hot, add polenta chips, careful not to overcrowd the pan.
7. Cook and turn to brown evenly. Remove from oil, drain on paper towels and serve with the paprika mayonnaise.

Paprika Mayonnaise:

1. In a bowl mix **HEINZ [SERIOUSLY] GOOD™ Mayonnaise** and paprika together and serve.

TIPS

Sprinkle with extra sea salt and paprika, if wished.