



JERNEJ KITCHEN

POLENTA FETA FRIES

Polenta Feta Fries is a simple side dish or appetizer. Crunchy outside with a nice, creamy interior. Easy to make and perfect for any day of the year.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
REST:	60	MINUTES
TOTAL TIME:	90	MINUTES

POLENTA FETA FRIES

750 ml (3 cups) water

1/2 tsp salt

150 g (2/3 cup) instant polenta

15 g (1 tbsp) unsalted butter

150 g (5.3 ounces) Feta Cheese

1 tsp BAM Spices Herbal Garden (or a mixture of parsley, chives, rosemary, oregano)

1 tbsp olive oil, for frying

TOOLS AND EQUIPEMENT

5-inch x 8-inch (12 cm x 20 cm) baking dish

pot

whisk

spatula

Sponsored

PREPARATION

Grease a 5-inch x 8-inch (12 cm x 20 cm) baking dish with butter.

COOK THE POLENTA

Place a pot with salted water over high heat and bring to a boil. The pour in the polenta while whisking continuously with a whisk. Bring to a boil, then lower the heat. While whisking non-stop, cook for 5 minutes over low heat.

ADD THE FETA AND SPICES

Remove the polenta from the heat. Stir in the butter, then add the feta cheese and Bam Spices (or a teaspoon of the homemade spice mixture. In that case, use parsley, oregano, chives, and rosemary.) Pour the mixture into the prepared baking dish and spread evenly using a spatula. Refrigerate for at least one hour (or overnight).

PAN-FRY IN A PAN

Transfer the polenta to a cutting board and cut it into 14 sticks, each approximately 1-inch x 3-inches (2 cm x 10 cm). Place a large pan with oil over high heat. Add the polenta feta fries and pan-fry them until golden-brown, approximately 3 - 4 minutes per side, or 16 minutes in total.

POSTREŽEMO

Serve Polenta Feta Fries as a side dish, appetizer, or snack. It's best to serve it with [Yogurt Ranch Dressing](#).