

Fried Polenta Cakes with Grilled Tomato and Mozzarella Salad

A Love and Confection original recipe

Fried Polenta Cakes with Grilled Tomato and Mozzarella Salad Ingredients:

- 1 roll prepared, refrigerated Polenta
- 2 large Eggs
- 1-1 & 1/2 cups Seasoned Bread Crumbs
- Olive Oil for frying; oil should only come up maybe halfway on the sliced polenta
- 1 teaspoon Extra Virgin Olive Oil
- 1/4 teaspoon Onion Powder
- 1/4 teaspoon Gourmet Garden Italian Herb Paste
- 1/4 teaspoon Gourmet Garden Basil Paste
- 1/8 teaspoon Gourmet Garden Garlic Paste
- 1 cup Cherry or Grape Tomatoes
- 1 cup Mozzarella Pearls (Bocconcini)
- Salt and Pepper to taste

Fried Polenta Cakes with Grilled Tomato and Mozzarella Salad Directions:

1. Slice prepared Polenta into 1/4 slices and set aside. In two separate small bowls, whisk the Eggs in one, and place most of the Breadcrumbs into the other, creating a breading station.
2. Heat the Olive Oil in a medium-large skillet for frying. Once hot, Dredge the Polenta slices into the Eggs then Breadcrumbs and fry, turning half-way, until golden brown. Be careful to not overcrowd the skillet. Once cooked, place on a paper towel-lined plate to drain off excess oil. Once all the Polenta slices are fried, place them onto a serving platter.
3. In a medium bowl, whisk together the Extra Virgin Olive Oil, Onion Powder, Italian Herb Paste, Basil Paste and Garlic Paste. Add in the Tomatoes and Mozzarella and toss to combine. Salt and Pepper to taste and serve over the warm Polenta cakes. Enjoy!