



Spicy Shrimp in Polenta

1 cup polenta
1/2 qt chicken stock
1/2 cup water
1 tbsp butter
optional** grated cheese
1/2 lb shrimp, peeled
1 tsp chili powder
1 pinch paprika
yellow pepper, sliced
1 orange pepper, sliced
2-3 cloves garlic, minced
2 oz extra virgin olive oil, divided
2 oz san marzano puree

In a pan, bring stock and water to a boil and add in polenta. Continue to stir polenta until creamy and then add in butter and stir again, if using parmesan stir in. an remove from here
Separately, using a medium saute pan add bell peppers on medium heat to saute with garlic for 3 minute with 1 oz olive oil. Season shrimp with black pepper, paprika, and chili powder and drop with pan with remaining oil and cook shrimp with 3-4 minutes or unit pink in the middle. Add in san marzano puree and cook for an additional minute. Pour shrimp mixture over polenta.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

