

Kiwi Organics Cookbook

polenta sticks with artichokes, feta & peppers

Make polenta as directed in the Basic polenta recipe.

Spread the mixture into a lightly greased 18cm square pan. Set aside to cool.

Cut Polenta into 3cm wide sticks. Brush the sticks lightly with oil and cook under a preheated grill until they are crisp and golden.

Serve polenta sticks with quartered marinated artichokes (with stems attached), a round of marinated feta cheese, and strips of roasted red and yellow pepper.

Serves 4 - 6

