



## Grilled Polenta with Fresh Mozzarella

**SERVINGS** 16    ⌚ **PREP TIME** 15 min    **COOK TIME** 20 min

### DIRECTIONS

1. Preheat your grill on medium heat.
2. Combine tomatoes, basil, vinegar, 1 teaspoon olive oil, and 1/8 teaspoon salt in a medium bowl and set aside.
3. Using a sharp knife, cut polenta into 16 even rounds. The easiest way to do this is to cut the log of polenta evenly in half, then cut each half in half again, so you have four quarters. Cut each quarter in half and then cut those two rounds in half again, so you have 16 polenta rounds.
4. Lay polenta out on a baking sheet or large tray and brush lightly with 1/2 teaspoon of olive oil. Sprinkle 1/8 teaspoon salt and 1/16 teaspoon black pepper lightly across the rounds. Flip the rounds, brush again with the remaining 1/2 teaspoon of olive oil, and sprinkle evenly with the remaining 1/8 teaspoon salt and 1/16 teaspoon pepper.
5. Grill the rounds about 10-12 minutes on the first side. Once they begin to develop some light grill marks, flip them and grill for another 8-10 minutes.
6. Turn grill to low and top each polenta round with some of the mozzarella. Close grill lid, and continue grilling for just a minute or two, until cheese has started to melt but isn't so melted that it's dripping off into the grill.

### INGREDIENTS

#### Balsamic tomatoes

- 1 pint cherry or grape tomatoes, quartered
- 1/4 cup finely chopped fresh basil
- 1/2 tablespoon balsamic vinegar
- 1 teaspoon olive oil
- 1/8 teaspoon kosher salt

#### Polenta

- 1 (18-ounce) tube refrigerated, prepared polenta
- 1 teaspoon olive oil, divided
- 1/4 teaspoon kosher salt, divided
- 1/8 teaspoon black pepper, divided
- 4 ounces fresh mozzarella, cut into thinly sliced pieces

7. Arrange cheesy polenta rounds on a serving platter and dollop each generously with some of the balsamic tomato mixture. Alternately, you can pass the balsamic tomatoes separately and let everyone top their own.

For a pinch of

*Seabra's*  
flavor...

**Add mozzarella and finish by broiling for just another minute or two, until it begins to melt.**