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Pan-Fried Polenta with Tomato, Kale and Goat Cheese

Ingredients:

- (1) - 24 oz. package Jaxon Corn Meal MUSH sliced into ½ in. rounds
- ½ bunch Kale washed and trimmed
- 1 tbsp. olive oil
- (1) - large tomato sliced (or more depending on size of tomato)
- 3 ounces of goat cheese crumbled
(Have some extra goat cheese on hand to use as a garnish on the finished dish)

Directions:

1. Heat olive oil in a large non stick skillet over medium-high heat. When oil begins to smoke, carefully add mush rounds. Fry the mush until golden brown, then turn and brown the other side. Arrange the browned mush on a baking sheet.
2. Preheat the broiler on your oven.
3. Place the kale and ⅓ C. water into the skillet that was just used to fry the mush. Cover the skillet and cook the kale over a medium-high heat for about 4 minutes.
4. Place the tomato slices on top of mush rounds. Sprinkle the goat cheese on top of tomato slices. Broil the mush until the cheese melts and the tomatoes begin to cook.
5. Arrange the kale on a serving platter. Place the hot mush and tomato rounds on top of the kale and serve immediately.
6. Use a little extra goat cheese on the kale as a garnish.