



# TOMATO POLENTA WITH CRISPY OCTOPUS AND RICOTTA FLAKES



**Preparation time:** 90 min.

**Difficulty:** Medium

## Ingredients (4 people)

- **Marinara spaghetti**
  - Organic chopped tomatoes 26.6oz 1.1 lbs
  - Aromatic herbs to taste
  - Octopus 2.2 lbs
  - Paprika
  - Polenta 0.9 lbs
  - Ricotta cheese to taste
  - Water 4 cups

**For this recipe we used:**



## Preparation

Prepare the octopus by cooking it in salted water with a tablespoon of red wine and aromatic herbs.

Once cooked, cut it into small pieces and keep it to marinade in olive oil and paprika.

Prepare a creamy polenta by cooking it first with water and then adding **Pomì Organic chopped tomatoes**.

When ready, grill the octopus and serve with flakes of dry ricotta and aromatic herbs.