

Polenta Fries with Marinara Sauce



Preparation time: 35 min

Difficulty: Easy

Ingredients

- Chopped Parsley: for serving
- Dried Oregano: 1 teaspoon
- Garlic, grated: 1 clove
- Low Sodium Vegetable Stock: 2 1/2 cups
- Nutritional Yeast: 1 tablespoon
- Olive Oil: for brushing
- Polenta: 2 cups
- Pomi's Marinara Sauce: Marinara Sauce 7.05 oz
- Salt & Pepper: to taste
- Unsweetened Soy Milk: 2 cups
- Vegan Butter: 2 tablespoons

For this recipe we used:

Marinara Sauce 7.05 oz



Preparation

1. Grease & line a 9 by 12 baking dish with parchment paper. Set aside until ready to use.
2. In a saucepan over medium heat add the soy milk & vegetable stock. Bring to a gentle simmer & reduce heat to low.
3. Add the polenta & continue whisking until thickened, about 5 minutes.
4. Remove from heat. Stir in the butter, garlic, nutritional yeast, oregano, salt & pepper.
5. Transfer to the prepared baking dish & smooth to flatten. Cover with plastic wrap & refrigerate until firm, about 2 hours. This step can be made in advance & chilled overnight.
6. Once ready to bake, preheat the oven to 425(f) degrees.
7. Remove polenta from the baking dish & sliced into desired size fries. Transfer to a lined baking sheet & brush with oil.
8. Bake for 25 minutes, carefully rotating the fries halfway through.
9. Transfer to a serving dish, season with additional salt & pepper, garnish with parsley & serve with pomi's marinara sauce for dipping!