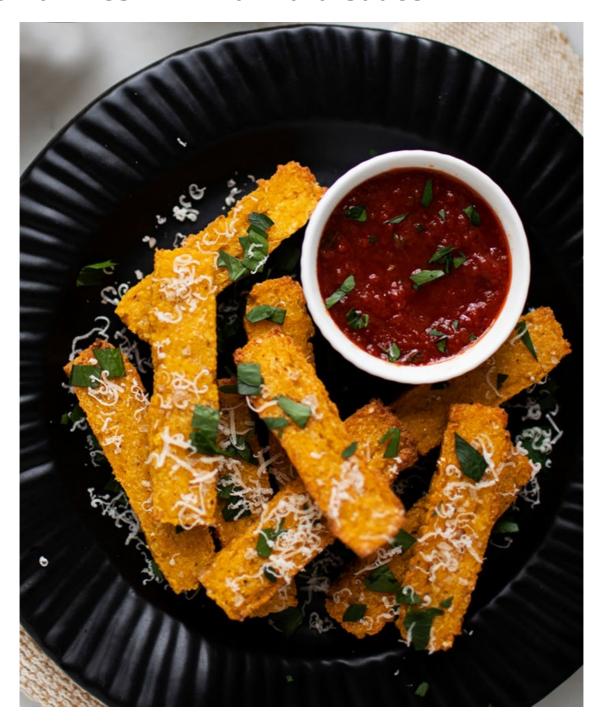


## **Polenta Fries with Marinara Sauce**



**Preparation time**: 35 min

**Difficulty**: Easy

## **Ingredients**

Chopped Parsley: for servingDried 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 & Peper: to taste

Unsweetened Soy Milk: 2 cupsVegan 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!