

Polenta with Corn and Roasted Tomatoes

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Ingredients

- 1 pound tomatoes (I like to use Cherry or Campari tomatoes)
- 2 – 3 tablespoons olive oil
- 2 cups water or chicken broth
- 2 ears of fresh corn
- 1/2 cup coarse corn meal or polenta
- 1/2 cup Parmesan cheese, grated
- 1/2 stick softened butter
- fresh basil leaves
- kosher salt

Note:

If using water, I suggest finishing off the polenta with 1/2 cup of whole milk or half and half to make it creamy.



Directions:

Preheat oven to 400 degrees F.

Line a sheet pan with parchment paper or aluminum foil. Slice tomatoes and spread out on the sheet pan. Drizzle with olive oil and sprinkle with salt. Roast in hot oven until browned.

Remove the corn off the cob. In a medium saucepan, heat chicken broth, 1 teaspoon of salt and corn cobs and bring to a boil. I add the corn cobs and let the broth sit for a while to extract more corn flavor, but if you are in a rush, you can skip this step.

Over medium heat, slowly whisk in coarse corn meal while stirring constantly. Cook until the polenta thickens. This will take about 15 minutes. Stir in the fresh corn, saving some for garnish. Add grated Parmesan cheese and butter and remove from heat. Top polenta with roasted tomatoes, reserved corn and fresh basil and serve immediately. Enjoy!