



FUSTINI'S[®]

Fried White Polenta With Spicy Shrimp

Ingredients

- 3 cups shrimp stock, cold
- 1 cup white polenta
- Salt and pepper
- 3 tablespoons butter, divided
- 2 tablespoons sour cream
- 2 teaspoon [Fustini's Aji Verde Crush olive oil](#)
- ¼ cup vegetable oil
- 16 shrimp, raw, peeled and deveined
- 1 jalapeno, minced
- 1 teaspoon diced green chilies
- 1 shallot, minced
- 1 teaspoon chili Verde seasoning
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)
- diced tomatoes
- thinly sliced scallions
- [Fustini's Aji Verde Crush olive oil](#), as a garnish

Sharon's Hint

Makes 40 portions

Directions

Step 1.

Place the cold shrimp stock and polenta into a small saucepan and season with salt and pepper. Bring to a boil over medium-high heat stirring constantly so the polenta does not burn or stick. Once all the moisture has been absorbed, taste the polenta to be sure they are fully cooked. Add more water by the tablespoon if needed. Once fully cooked, remove from the heat and immediately add 1 tablespoon of butter, sour cream, 1 teaspoon of olive oil and more salt and pepper, if needed. Pour the polenta into an 11x13 pan that has been sprayed with nonstick coating, spread to a layer of 2 to 3 inches and smooth the top. Refrigerate until fully set, 3 to 4 hours.

Step 2.

Remove the polenta from the refrigerator and cut the polenta into desired shapes. Heat the vegetable oil over medium heat in a shallow sauté pan until hot. Fry the polenta in batches until golden brown, turning once, 3 to 4 minutes on each side. Reserve and keep warm.

Step 3.

Heat the second teaspoon of olive oil in a sauté pan over medium-high heat until hot. Add the jalapeno, diced green chilies and shallot and sauté for one minute. Season the shrimp with the chili Verde seasoning and add to the sauté pan. Cook the shrimp until pink and just cooked through, stirring occasionally for about 5 to 6 minutes. Remove from the heat and add the remaining 2 tablespoons of butter and the balsamic and stir to melt the butter.

Step 4.

To serve: Place a piece of fried polenta in the middle of a plate, spoon some shrimp and sauce over the top, and garnish with fresh diced tomatoes and thinly sliced scallions.