



# Polenta Bites with Mushroom and Fontina

## Ingredients

- 4 pounds prepared polenta, sliced into 1/2-inch-thick rounds (about 30 rounds)
- 2 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#), plus more for brushing
- 1/4 cup unsalted butter
- 2 pounds assorted wild mushrooms, cut into thick slices
- 2 shallots, thinly sliced
- 1/4 cup [Fustini's Black Truffle balsamic](#)
- 1 3/4 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon crushed red pepper flakes
- 1/2 cup chopped parsley leaves
- 4 ounces Fontina cheese, coarsely grated (about 1 cup)

## Sharon's Hint

Adapted from "Epicurious"

## Directions

### Step 1.

Preheat the oven to 450°F. Brush both sides of polenta slices very lightly with olive oil and arrange on 2 rimmed baking sheets. Roast polenta until lightly golden brown and warmed through about 25 minutes. Melt butter with the remaining 2 tbsp. oil in a large, deep skillet over medium-high heat. Add mushrooms and cook, stirring often, until tender and browned for about 12 minutes.

### Step 2.

Add shallots, balsamic, salt, black pepper, and red pepper and cook, stirring, until tender, about 5 minutes. Stir in parsley. Divide the mushroom mixture between baking sheets with polenta. Top with cheese. Continue to roast until cheese is melted, about 5 minutes.

Arrange polenta bites on a platter and serve.