



POLENTA CHIPS

for snacking and dipping

Ingredients

- 400 ml of your choice of stock
- 150 g polenta
- 2 teaspoons sea salt
- 1/2 cup nutritional yeast
- 2 teaspoons dried herbs
- Coconut oil for greasing

SERVING SUGGESTION:

The crispier chips will dip well in vegan pesto

Directions

1. In a small saucepan cook polenta, stock and salt on a medium heat. Stir occasionally as the mixture thickens.
2. Once thickened, turn of the heat and add nutritional yeast and dried herbs.
3. In a 2cm thick baking tin, layer the mixture approx. 1cm thick. Smooth the top as much as possible.
4. Pop the tray in the fridge for approx 1 hour. or until the polenta has cooled down.
5. Turn on oven to 220 degrees C.
6. Cut cooled mixture into rectangle chips and place one by one onto a greased baking tray.
7. Bake for 30 minutes or until brown.

