

## Vegan Polenta Chips

<p><b>Equipment:</b></p> <p>1 large deep baking tray Baking paper Measuring jug Large saucepan Wooden spoon Whisk Chopping board Knife Grater Baking trays (shallow) lined with baking paper</p>	<p><b>Ingredients:</b></p> <p>9 cups of water 2 teaspoons of salt 3 cups of quick-cooking polenta 4 garlic cloves, minced 2 tablespoon nutellex (butter at home) 1 teaspoon of dried oregano 1 teaspoon of paprika Olive oil Gluten free tomato sauce</p>
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### What to do:

1. In a large pot, bring water and salt to a boil. Stir in polenta, garlic, nutellex, oregano and paprika. Stir frequently cooking for approximately 10 minutes until done.
2. Transfer the polenta to a baking tray. The baking tray should be large enough to accommodate a polenta thickness of about 1 cm. Smooth to make the mixture as even as possible. Refrigerate for 30 minutes, until set.
3. Preheat oven to 180°C.
4. Cut polenta into rectangles or wedges about 5 x 1 cm lengths. Transfer polenta fries to a lined baking sheet. Lightly brush with olive oil and bake for 7-8 minutes. Flip over and lightly brush with more olive oil and cook another 7-8 minutes. To get them a bit crispier, flip them a quarter turn, two more times for an additional two minutes each.
5. Remove from the oven and serve hot with tomato sauce.