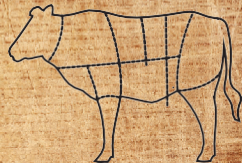


# Grilled Shrimp & Polenta



-6 APM Cilantro Lime Shrimp Skewers  
-4 tbsp olive oil  
-1 tube of Bella Famiglia Polenta (or any polenta you prefer)



1. Slice polenta into ½" disks and place onto oiled baking sheet. Lightly brush tops of polenta with olive oil. Preheat oven to broil and place polenta slices under the broiler until tops are golden brown.
2. Preheat grill to medium. Oil grates with olive oil to avoid sticking. Place shrimp skewers on grill and cook thoroughly, turning once. Approximately 2-3 minutes total. Once cooked, place shrimp on a cutting board and remove from skewers.
3. Plate polenta, top with warm shrimp and serve!

