

Potatoes in Polenta



Potatoes baked in polenta are very tasty, juicy, crunchy from outside and soft from inside.

They will go well as side dish to any kind of meat. You should decide on the amount of the ingredients in this recipe by yourself, as it depends on the number of people you cook for.

INGREDIENTS :

Salt

Potatoes

Polenta

Oil

PREPARATION:

- 1 . heat the oven well at 200o C ...
- 2 . salt the polenta and stir well to make the ingredients homogenous ...
- 3 . peel the potatoes, cut them, salt them and mix well ...
- 4 . oil the baking tray well ...
- 5 . put the potatoes in the polenta separately ...
- 6 . press the potatoes well with your hands to let the polenta

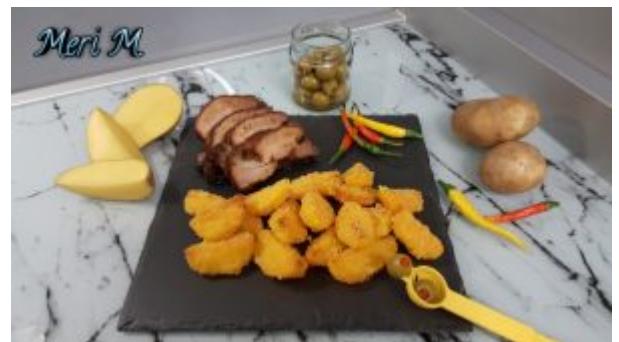
stick to them ...

7 . put into the baking tray neatly...

8 . coat each potato using a brush ...

9 . sprinkle with a little more polenta ...

10 . put into the oven, bake till potatoes are cooked and have a nice roasted colour ...



If you like recipes from my blog, you can subscribe to my YouTube channel for free thank you for trusting me your Meri