

Polenta & Shrimp

1 CUP	Mayonnaise
1/4 CUP	Harissa
1 TSP	Lime Juice
1 POUND	Peeled / Cooked Shrimp Chopped
	Polenta
	Cilantro Leaves

Directions:

Add Mayonnaise to a bowl, start with a small amount of the harissa before working up to the full amount. Wisk well before adding the lime juice. You need to make sure of the heat. Then add your juice. Mix again until all is incorporated and smooth. Fold in the shrimp and set aside.

Preheat Oven to 450*

Use your favorite Polenta from the store. Slice 1/2 inch rounds and place on a parchment lined baking sheet. Place in oven to toast and warm through. Plate round and top with your shrimps. Add a few cilantro leaves for a garnish.

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