

POLENTA BITES WITH GOAT CHEESE, TOMATOES AND PINE NUTS

Makes 24

3 cup low-salt chicken broth
1 cup yellow cornmeal
1 cup grated parmesan cheese
goat cheese
3 TBSP thinly sliced green onion
2 TBSP pine nuts, toasted
12 grape tomatoes, quartered lengthwise
2 TBSP thinly sliced fresh basil

Lightly butter 24 mini muffin cups.

Bring to boil in medium saucepan over medium-high heat. Reduce heat to medium; gradually whisk in cornmeal.

Cook until mixture is very thick, stirring constantly, about 2 minutes.

Remove from heat.

Stir in parmesan cheese.

Season with salt

Spoon 1 1/2 TBSP hot polenta into each muffin cup.

Using back of spoon, pack polenta firmly into cups.

Using finger, make indentation in center of each polenta tart for filling.

Chill until cold and set, about 3 hours (can be done 1 day ahead, cover and keep chilled)

Preheat oven to 350.

Line baking sheet with foil.

Using tip of a knife, lift polenta tarts from pan.

Transfer tarts, indented side up, to prepared baking sheet.

Place some goat cheese in each indentation.

Sprinkle green onion and pine nuts over cheese.

Top each tart with 2 tomato quarters.

Bake until cheese is melted and polenta is warmed through... about 7 minutes.

Transfer tarts to platter; sprinkle with basil and serve.