

## MORTON & BASSETT SPICES®

# *Italian Shrimp & Polenta*



- 1 pound fresh shrimp
- 18 oz package of pre-made polenta
- ½ a lemon
- 1 ¼ cup Cherry Tomatoes
- 3 Tablespoons olive oil
- 1 teaspoon Morton & Bassett Marjoram
- 1 teaspoon Morton & Bassett Lemon Pepper Blend
- 1 teaspoon Morton & Bassett Granulated Garlic
- 1 tablespoon Morton & Bassett Italian Seasoning
- ¼ cup fresh basil

Prepare shrimp: toss with 1 tablespoon olive oil, lemon juice, marjoram, granulated garlic, and lemon pepper blend. Prepare polenta by slicing into half-inch thick coins. In a skillet on medium high heat, add in 2 tablespoons olive oil and let it get hot. Add polenta coins, and let sizzle for 5 minutes. Sprinkle on the Italian seasoning then cook for about 5 more minutes before flipping. Once golden brown on one side, flip and let cook for 5-10 minutes on the other side. It should be crispy. Remove your polenta coins, then toss your peeled shrimp and cherry tomatoes into the hot pan. Cook the shrimp for 3-5 minutes on medium high heat until completely pink and remove from heat. Let cherry tomatoes cook a little longer until they start to blister and pop. Once everything is cooked, mix together and serve in one big dish. Top with fresh basil.



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