



## Garlic Gulf Shrimp and bacon — over stone-ground cornmeal polenta

If you have never tried polenta, you've got to give this Italian comfort food a shot. Trust us; it will be love at first bite! Polenta has a sweet corn flavor and robust texture; our chefs recommend using a coarse stone-ground cornmeal. Once a humble Italian peasant food, polenta is now served in fine restaurants. And it can be easily made right in your own home!

This wonderfully simple GO WILD™ Creation shrimp recipe starts with three classics: olive oil, garlic and bacon. Since all seafood cooks quickly, make sure your polenta is well on its way to thickening before you begin sautéing the shrimp. To make the polenta, you can use your own chicken stock, but certainly a good canned brand will do. Just whisk in the cornmeal to your stock mixture and continue stirring until it thickens. Serve the polenta topped with our sweet, firm shrimp wild-caught from the pristine waters of America's Gulf Coast.

**Prep time:**  
20 minutes

**Cook time:**  
10 minutes

**Difficulty level:**  
Simple

**Serves:** 2

### Ingredients

- 1 tray GO WILD™ Gulf shrimp
- 10 garlic cloves, sliced thin
- 1 Tbsp paprika
- ¼ cup scallions, sliced
- ¼ cup cooked bacon, chopped
- ¼ cup chicken stock or water
- 2 Tbsp butter
- 3 Tbsp olive oil

#### **Polenta**

- ½ cup stone-ground cornmeal
- 1 cup chicken or vegetable stock
- 1 cup whole milk
- 1 Tbsp butter

### Directions

#### **Polenta**

In 2-qt stock pot combine stock, milk and butter and bring to a boil. Slowly whisk in cornmeal and cook, stirring frequently for 10 minutes.

#### **Garlic Gulf shrimp**

In sauté pan over medium heat, add olive oil, garlic and bacon. Cook until garlic becomes fragrant, about two minutes. Add shrimp, paprika and scallions and cook for additional two minutes. Add water and butter, and cook until sauce thickens. Serve shrimp over polenta.