

Tuscan Osso Buco

Servings: 3

INGREDIENTS

- 12 ea Chef's Line™ chicken for osso buco
Tuscan rub
- 1 T Roseli® olive oil
- 12 ea Cross Valley Farms® grape tomatoes
- 1 t Rykoff-Sexton International™
sea salt
- 1 t Monarch® cracked black pepper
- 3 c Chef's Line classic chicken stock
- 1 c Glenview Farms® heavy cream
- 2 c Roseli polenta
- 1 c Roseli Asiago cheese, shredded
- 3 ea Cross Valley Farms basil leaves

PREPARATION

In 325° oven, roast chicken for osso buco for 10 to 15 minutes until fully cooked. In sauté pan, heat olive oil and sauté grape tomatoes, salt and pepper. In small pot, heat stock and cream until boil. Gradually whisk in polenta, stirring constantly. Cook polenta until it thickens and pulls away from sides of pot. Finish polenta with Asiago cheese. In 350° fryer, fry basil leaves until crispy and translucent. Remove from fryer, let oil drain and crumble. In a bowl, place 1 c of polenta as base in center. Stand up four chicken for osso bucos on top of polenta. Garnish dish with four grape tomatoes and fried basil leaves.

