Grilled olives and thyme polenta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 125 grams of instant polenta
- 600 ml of water
- 20 black olives, halved
- 4 stalks of fresh thyme, chopped
- 1/4 cup of grated parmesan

- 2 tablespoons of olive oil

Instructions

1. Boil water, slowly add polenta while stirring, till it thickens.
2. Add olives, parmesan and thyme, mix.
3. Oil square container, pour in polenta, wait till it cools down and sets.
4. Cut polenta into smaller rectangular pieces, smear with oil and grill 10-15 minutes in preheated oven (180 C degrees).
5. Serve with BBQ meat or fish.