

Breakfast Polenta Crostini with Ham & Wisconsin Asiago

Rose Product used: Ham

This recipe is a great use of leftover hams.

24 pieces Rose ham (Pit, Spiral sliced or Tavern ham) cut into rough, small triangles
1-16 ounce tube sun-dried tomato polenta
 $\frac{3}{4}$ cup (3 ounces) Wisconsin Asiago cheese, shredded
1 large roma tomato, seeded and chopped
2 tbsp. pine nuts, toasted and chopped
2 tbsp. fresh basil or $\frac{1}{2}$ tsp. dried basil
Nonstick cooking spray as needed



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Cooking Directions:

Preheat oven to 400°F.

Coat a baking sheet with nonstick cooking spray. Slice polenta into 12 slices. Arrange slices on baking sheet. With a small spoon, make a shallow depression in each slice. Spray slices lightly with nonstick cooking spray. Bake for 20 minutes.

In a small bowl, combine asiago cheese, roma tomato, pine nuts, and basil. Set aside. To assemble, spoon some of the cheese mixture onto the polenta slices. Add 2 ham pieces to each polenta slice.

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Optional: Top each with some of the remaining cheese mixture. Return the crostini to oven and heat 2-3 minutes or until cheese is slightly melted.

Makes 12



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Recipe courtesy of the National Pork Board, modified