**NO FOOD WASTE RECIPE FROM SLOVENIA**

In Slovenia, polenta and goulash are usually eaten for lunch. Sometimes there is some polenta left over and it's a shame to throw it away. That's why a simple recipe for a great polenta with eggs is quite common in Slovenia.

First, cut the leftover polenta from lunch into smaller, bite-sized pieces.
Melt a knob of butter or a tablespoon of lard or a tablespoon of oil in a frying pan. When it is dissolved, add the sliced polenta to the pan and cook it.
Whisk 2 eggs in a cup and pour over the fried polenta. This creates a kind of omelette.
Serve hot, or add other leftovers from lunches such as sausages, stewed vegetables, meat, etc.

Older generations in Slovenia like to eat leftover polenta in the evening with a cup of coffee, in which they steep polenta pieces.



