



Mushroom Polenta Lasagna

Ingredients:

!Polenta

- 4 C. water or vegetable stock
- 2 Tbs. olive oil
- 1¼ C. quick cooking polenta
- 1 C. grated Parmesan cheese
- 1 C. baby spinach

Kosher salt and ground black pepper

!Vegetable Filling

- 1 large eggplant, small dice
- 1 large red bell pepper, small dice
- 2 C. mushrooms, small dice
- 1 C. diced onion, small dice
- 1 C. diced zucchini, small dice
- 2 Tbs. olive oil
- 2 cloves garlic, minced
- 2 Tbs. chopped fresh basil
- 2 Tbs. dried oregano
- 2 C. grated mozzarella or mozzarella-style soy cheese
- 1 C. goat cheese (optional)
- 3 C. marinara sauce
- 1 C. grated Parmesan or Parmesan-style soy cheese

Directions:

In large saucepan, bring water and olive oil to a boil over medium-high

heat. Gradually whisk in polenta. Stir with whisk, and cook until polenta is thick, about 5 minutes.

Add spinach and grated Parmesan cheese, and season to taste with salt and pepper.

Pour polenta into two 8×8-inch baking pans until 3/4-inch thick. (You will need two layers of polenta.) Alternatively, pour polenta into 1 large pan and, when cool, cut polenta into two layers to fit size of 8×12-inch lasagna pan.

Refrigerate for 1 hour or until firm.

Preheat oven to 425°F.

Toss diced vegetables in olive oil, garlic, basil and oregano.

Add a good pinch of Kosher salt and pepper, and arrange on a baking sheet in a single layer.

Roast for 10-12 minutes or until golden brown.

Remove from the pan and set aside. If using goat cheese, stir into vegetables.

Unmold polenta, taking care not to break. If using two 8×8-inch pans, cut the pieces so they fit in 8×12-inch lasagna pan. Reserve single piece of polenta for top layer.

Reduce heat to 350°F.

Spread 1 C. marinara sauce in bottom of lasagna pan.

Top with a layer of polenta, then add a layer of roasted vegetables, cover with a sprinkling of mozzarella cheese.

Add another layer of polenta, remaining marinara sauce, mozzarella cheese, and top with Parmesan cheese.

Bake for 25-30 minutes, or until cheese is bubbling and golden brown.