

# Veggie Polenta Lasagna



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2c water	2T olive oil	1 zucchini, diced	2 eggs, beaten
2c milk	1/2 pound mushrooms, sliced	2c fresh spinach, chopped	1/2c mozzarella cheese, grated
1t salt		2c eggplant, diced	14oz spaghetti sauce ~ your favorite brand
1c yellow cornmeal	1 onion, diced	1 ~ 14oz can tomatoes, diced, drained	1/2c Parmesan cheese, grated, for topping
1/2c Parmesan cheese, grated	4 garlic cloves, minced	1/4t red pepper flakes	
2T butter	1 red bell pepper, diced		

Bring water, milk and salt to boil in large saucepan. Whisk in cornmeal in steady stream and continue whisking until it begins to thicken. Reduce to low heat, stir occasionally with wooden spoon and continue to cook 15~20 minutes until polenta pulls away from sides of pan. Remove from heat, stir in Parmesan and butter. Set aside.

Heat olive oil in large skillet and lightly sauté mushrooms, onion, garlic, red pepper, zucchini, spinach, eggplant, tomatoes and red pepper flakes together. Only cook the vegetables until they are tender but not wilted. Mix together eggs and mozzarella cheese in small bowl and set aside.

Spray 13x9 casserole dish with non~stick cooking spray. Spread half of the polenta in bottom of casserole dish, top with half of the vegetable mixture, top with egg~mozzarella mixture and cover with a layer of spaghetti sauce. Spread remaining polenta, top with remaining vegetables and spaghetti sauce. Top with remaining Parmesan cheese.

Cover with foil and bake 40~50 minutes. Remove from oven and allow to rest 15 minutes before slicing.

**Debbie Spangler ~ Certified Personal Chef**

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