

# Southern Italian Polenta Lasagna

## Ingredients:

- 1 26 oz. bottle Roasted Garlic pasta sauce, divided
- 2 tsp. olive oil, divided
- 1 c. Yellow onion, finely chopped
- ½ c. Red Bell Pepper, seeded, finely chopped
- 16 oz. C's Italian Spicy ground Chicken Breast Meat \*see recipe below
- 1 c. Bella Mushrooms, diced
- ½ c. Zucchini, diced
- 1 tsp. garlic, minced
- 1 18 oz. tube Polenta, cut into 18 slices
- ½ c. Part-skim Mozzarella cheese, shredded, divided

## Directions: Pre heat oven to 350°

**Step 1:** Spoon ½ c. pasta sauce into an 8" baking dish; enough to cover the bottom. Set aside.

**Step 2:** Heat 1 tsp. oil in a large non-stick skillet over med-high heat. Add the sausage and cook; breaking it up as it cooks. When no longer pink, add the second tsp. oil, onions and bell peppers; cook for about 5 minutes, or until tender; stirring occasionally. Add the mushrooms, zucchini and garlic, cook about 2 more minutes; continuing to stir occasionally. Add remaining pasta sauce; reduce heat and simmer 10 minutes.

**Step 3:** Evenly arrange 9 polenta slices into your pasta sauce coated baking dish. Top evenly with ½ vegetable mixture. Sprinkle with ¼ c. of the cheese. Repeat layers with remaining ingredients.

**Step 4:** Cover baking dish with foil and bake in pre heated oven for 30 minutes. Uncover and bake for an additional 15 minutes, or until bubbly. Let stand at least 5 minutes before serving.

\*to make Spicy Chicken sausage: add to 1 lb. ground chicken breast:

1 Tbsp. Italian Seasoning + 1 tsp. Red Chile' Pepper flakes + ½ tsp. Kosher salt + ¼ tsp. EACH Garlic Pepper and Garlic Powder. Mix in with your clean hands.