

# Vegetable Polenta Casserole

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*Provided by the Auburn Interfaith Food Closet*

Recipe type: Main dish, spring, summer

Serves: 6

Prep Time: 10 minutes      Cook Time: 50 minutes



## Ingredients

- 4 cups water (with 1/4 teaspoon salt)
- 1 1/4 cups cornmeal
- 8 oz. frozen chopped spinach, thawed and squeezed to remove water
- 1 tablespoon oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 small zucchini, diced
- 1 small yellow squash, diced
- 1 can (15 oz.) diced tomatoes, drained
- 1/2 teaspoon dried basil and 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1/4— 1/2 teaspoon salt (to taste)
- 1/2 teaspoon freshly ground black pepper (to taste)
- 1 cup (4 oz.) shredded mozzarella

## Directions

- 1 Preheat oven to 350°F. Grease an 8"x 8" baking dish.
- 2 Bring salted water to a rolling boil in medium saucepan. Slowly add cornmeal, stirring as you pour. Return to full boil, then reduce heat to low simmer for 10-15 minutes, stirring occasionally, until polenta is thickened and creamy.
- 3 Heat oil in a large skillet, add onions and sauté over medium heat until soft. Add garlic, zucchini and squash, and cook for 5 more minutes.
- 4 Add tomatoes, spinach, basil, oregano, paprika, salt and pepper, stir to combine, and simmer for 10 minutes.
- 5 Pour polenta mixture into the greased baking dish, sprinkle a layer of shredded cheese. Cover with the vegetable mixture. Top with the remaining cheese.
- 6 Bake covered for 10 minutes, then uncover and bake for 10 more minutes. Let rest for 10 minutes before serving.

