

Polenta and Sweet Sausage Lasagna

Servings: 25

INGREDIENTS

- 9 lbs Chef's Line Pat LaFrieda All Natural Sweet Italian Sausage, chopped
- 9 lbs Monarch[®] Mediterranean Blend Vegetables
- 2 qts Roseli[®] Borghese Sauce
- 3 oz Rykoff Sexton[®] Olive Oil
- 1/2 lb Glenview Farms[®] Butter
- 1 T Monarch[®] Fennel Seed
- 1 lb grated Glenview Farms[®] Parmesan Cheese
- 1 T Monarch[®] Italian Blend Spice
- 1 T Cross Valley Farms[®] Fresh Parsley, chopped

For Polenta

- 1/2 lb cornmeal, ground fine
- 1 qt Glenview Farms[®] Milk
- 1 qt water

PREPARATION

For Polenta

1. Bring milk to a simmer, pour in cornmeal and stir. Bring to boil.
2. Stir in butter and cook until cornmeal is tender.



For Sweet Sausage Lasagna

1. Preheat oven to 325°F.
2. Sauté vegetables in olive oil with Italian seasoning and crushed fennel seeds.
3. Sauté chopped sausage, add Borghese sauce (reserve some for topping) and simmer until sausage is fully cooked.
4. Assemble layers starting with polenta, alternating with roasted vegetables, then sausage.
5. Top with additional sauce, shredded Parmesan cheese and chopped parsley.
6. Bake at 325°F until bubbly and golden brown or internal temperature has reached 165°F.

