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# Polenta Casserole

*Patricia Duffy*

*Nettles Island Cooking in Paradise - 2014*

**5 cups water**  
**1 1/4 teaspoons salt**  
**1 tablespoon chopped garlic**  
**1 1/2 cups polenta (instant corn meal)**  
**2 teaspoons oregano**  
**1 cup Parmesan cheese**  
**1 cup shredded mozzarella cheese**  
**1 large jar chunky garlic and onion tomato sauce**  
**1 can mushroom soup**  
**1/4 cup Parmesan cheese (for topping)**  
**extra mushrooms, saute'd**

Line an eight-inch cake pan with plastic wrap.

In a saucepan, bring the water to a boil. Whisk in the polenta, garlic, oregano and salt. Whisk until thick and bubbly, 2 to 3 minutes. Whisk in one cup of the Parmesan cheese. Pour into the lined cake pan. Cool.

Prepare the mushroom soup with half of the milk, plus extra saute'd mushrooms. Cut the firm, cooled polenta (using a long serrated knife) into three even layers,

Assemble in a 9x12-inch ovenproof casserole dish. Layer as follows: tomato sauce, polenta, mushroom soup, polenta, tomato sauce, polenta. Top with the mozzarella and then Parmesan cheese.

Bake at 350 degrees for 25 to 30 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 877 Calories; 61g Fat (63.2% calories from fat); 61g Protein; 20g Carbohydrate; 2g Dietary Fiber; 167mg Cholesterol; 5543mg Sodium. Exchanges: 1/2 Grain(Starch); 8 Lean Meat; 1/2 Vegetable; 7 Fat.*