



JAXON
CORN MEAL
MUSH
Country Style

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Layered Mexican Polenta

Ingredients:

- (1) - medium onion chopped (app. ½ cup)
- (1) - medium sweet green pepper chopped
- 3 cloves garlic minced
- 2 tbsp. olive oil
- 1 pound ground turkey uncooked
- 3 tbsp. chili powder
- 1 tbsp. ground cumin
- ¼ tsp. cayenne pepper (optional)
- (1) - 15 oz. can black beans, rinsed and drained
- (1) - 14 oz. can diced tomatoes, undrained
- 1 C. bottled salsa
- (2) - 24 oz. packages Jaxon Corn Meal Mush
- 2 C. shredded Monterey Jack cheese
- ½ C. shredded Cheddar cheese
- ⅔ C. chopped fresh tomato
- ¼ C. snipped fresh cilantro
- ¼ C. sliced black olives

Directions:

1. Preheat oven to 375 degrees F. In a skillet, cook onion, green pepper, and garlic in 1 tbsp. olive oil until tender. Add turkey, chili powder, cumin, and cayenne. Cook until turkey is no longer pink, stirring to break up the meat. Add beans, undrained canned tomatoes, and salsa. Bring to a boil and reduce heat. Simmer gently uncovered for 15 minutes.
2. Mix the Monterey Jack and the Cheddar cheeses together in a small bowl
3. Meanwhile grease a 3-quart rectangular baking dish with remaining oil. Cut 1 package Jaxon Corn Meal Mush in ½ inch circles and press evenly into baking dish. Sprinkle with ¼ C. of cheese. Top with meat mixture. Slice remaining Jaxon Corn Meal Mush and place on top of meat mixture. Sprinkle with remaining cheese and fresh chopped tomato. Bake uncovered for 35 minutes or until bubbly. Sprinkle with cilantro and sliced black olives. Let stand 15 minutes before serving. Makes approximately 12 servings.