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Pesto Polenta

Ingredients:

- (1) - 24 oz. package Jaxon Corn Meal Mush cut into ½ in. thick round slices
- ½ (24 oz) jar bottled marinara sauce
- ¼ C. pesto
- ¼ C. pine nuts
- 1 C shredded Mozzarella cheese

Directions:

1. Preheat oven to 375 degrees F. Oil an 11 x 7 x 2 inch baking dish
2. Arrange a single layer of Jaxon Corn Meal Mush in the bottom of the prepared baking dish. Spread a thin layer of pesto over the mush. Spoon half of the sauce over the pesto. Top with another layer of mush, pesto and sauce.
3. Bake uncovered for 25 minutes. Turn on the broiler. Top mush with cheese and pine nuts and broil until cheese browns and nuts are toasted.
4. Let rest a few minutes before serving.