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Crispy Polenta, Roasted Broccoli & Chicken Sausage

Ingredients:

- 1 - (12 ounce) package chicken sausage –
we like the roasted red and green pepper sausage, but use any you prefer
- 1 pound fresh broccoli washed, trimmed, and cut into stalks
- 2 tbsp. extra-virgin olive oil
- ½ tsp. ground black pepper
- 2 tbsp. freshly squeezed lemon juice
- 6 ounces roasted red peppers, jar or can, cut into ¾ inch strips
- 1 ounce Asiago cheese, shredded or shaved.
(Have extra on hand to serve with finished dish)
- Extra-virgin olive oil cooking spray
- (1) - 24 oz. package Jaxon Corn Meal Mush cut into ½ inch rounds

Directions:

1. Preheat oven to 450 degrees F.
2. Steam broccoli stalks for about 5 minutes (until bright green, but still very firm) in covered medium-sized saucepan. Transfer broccoli to oven proof dish, drizzle olive oil and lemon juice over broccoli and season with black pepper. Top with strips of roasted red pepper and the shredded Asiago cheese. Bake for approximately 10 minutes.
3. Meanwhile prepare a medium sauté pan with pan spray and sauté the chicken sausage over medium-high heat 7-9 minutes. Turning over half way. Slice on the diagonal.
4. Using a non-stick pan that is prepared with pan spray, brown the Jaxon Corn Meal Mush slices over medium-high heat (2-3 minutes per side). Should be nicely browned and crispy on both sides.
5. To serve, transfer the crispy mush to a serving platter and top with roasted broccoli and the sliced sausage.
6. Serve extra Asiago cheese on the side.