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## Polenta, Corn, and Spinach Bake

### Ingredients:

- (1) - 24 oz. package Jaxon Corn Meal Mush cut in ½ in. rounds
- 2 C. (lightly packed) fresh, washed, trimmed spinach
- 1 C. grated sharp Cheddar cheese
- ½ C. grated Parmesan cheese
- (1) - 24 oz. jar bottled spaghetti sauce (your choice of flavor)
- 1 C. frozen whole kernel corn, thawed (or fresh corn)
- 3 tbsp. chopped fresh parsley
- A few drops of hot sauce if desired

### Directions:

1. Stir together the Cheddar cheese and Parmesan cheese in a small bowl. Spread ½ C. sauce in bottom of 8 in. square shallow baking dish. Layer 6 slices Jaxon Corn Meal Mush, ½ C. corn, 1 C. loosely packed spinach and ½ C. cheese mixture in baking dish. Spread ½ C. sauce over the mixture and repeat layers. Spread ½ cup sauce over the layer and top with final 6 slices of mush and ½ cup cheese.
2. Bake at 350 degrees F. for 25 minutes or until the mush is golden brown and the cheese is melted. Remove from oven and top with chopped parsley.
3. Heat the remaining sauce in 1 qt. saucepan over medium high heat until hot and bubbling, stirring occasionally. Serve the sauce with the mush dish.
4. If your family enjoys things a little spicier, add a few drops of hot sauce to the spaghetti sauce.