

# Polenta and Roasted Vegetable Lasagna

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

**8 ounces mozzarella cheese, shredded**  
**1 container (15 oz) ricotta cheese**  
**2 cups water**  
**1 quart milk**  
**2 teaspoons salt**  
**2 cups yellow cornmeal**  
**2 sweet peppers (red, yellow or orange), diced**  
**1 green pepper, diced**  
**2 medium zucchini, diced**  
**1 medium red onion, diced**  
**1 eggplant, peeled and diced**  
**2 tablespoons olive oil**  
**3 cups basic tomato sauce**

Preheat oven to 400 degrees.

Heat water, milk and salt in a large saucepan on medium high heat to a boil.

Whisk in cornmeal slowly until combined to make polenta. Reduce heat to medium low and cook, stirring with a spoon for 20 minutes. Polenta will thicken.

Pour polenta onto an 11x17-inch rimmed cooki sheet sprayed with cooking spray. Spread mixture until it forms an even layer. Allow to cool at least 30 minutes.

While polenta cools, toss the vegetables and oil together in a large bowl with salt and pepper. Bake in a single layer on a large baking sheet for 30 to 40 minutes until the vegetables are caramelized. Remove from oven to cool slightly.

Season the ricotta with salt and pepper to taste in a small bowl.

To assemble, cut the cooled polenta in half to form two 11x8-inch sheets.

Spray an 11x8-inch baking dish with cooking spray. Spread the bottom of the dish with one cup of tomato sauce and top with one sheet of polenta.

Top with half of the vegetables and one cup of the tomato sauce. Dollop 1/2 of the ricotta in tablespoons all around the top of the sauce.

Top with the other sheet of polenta, the remaining vegetables, one cup of tomato sauce and the remaining ricotta in dollops. Top with the shredded mozzarella.

Cover with parchment and then aluminum foil. Bake for 40 minutes until slightly bubbling. Remove the foil and parchment and continue to bake until top is browned, about 10 minutes more.

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Per Serving (excluding unknown items): 3265 Calories; 154g Fat (42.0% calories from fat); 144g Protein; 334g Carbohydrate; 42g Dietary Fiber; 460mg Cholesterol; 5945mg Sodium. Exchanges: 14 Grain(Starch); 11 Lean Meat; 11 Vegetable; 4 Non-Fat Milk; 22 1/2 Fat.