Eat with Ease Recipe

Pesto Polenta Lasagna

8 servings

**Ingredients**

* 1 (18 ounce) of pre-cooked, packaged polenta

 (Note: I like flavored – basil garlic polenta – but plain or another flavor is fine)

* 12 ounces of bottled marinara sauce
* ¼ cup of pesto
* ¼ cup of pine nuts (optional)
* Parmesan cheese (from shaker)

**Directions**

1. Preheat oven to 375 degrees F (190 degrees C). Oil an 11x7x2 inch baking dish (I prefer olive oil).
2. Cut polenta into ¼ think slices. Arrange a single layer of polenta in the bottom of the prepared baking dish.
3. Spread a thin layer of pesto over the polenta.
4. Spoon half of the sauce over the polenta (on top of pesto).
5. Top with another layer of polenta and the rest of the sauce.
6. Bake, uncovered, for 25 minutes.
7. If not using pine nuts: Remove dish from oven, sprinkle on the desired amount of parmesan from the shaker, and cook for 2-3 more minutes.

If using pine nuts: Remove the dish from the oven and turn on the broiler. Sprinkle on the desired amount of parmesan and all of the pine nuts. Broil until nuts are toasted. Note: Pine nuts are small, easy to chew, and quite tasty. I use them in other dishes. However, without them this dish is easier to chew and still very good. If you want the pine nut flavor and you are concerned, you can chop them up.

**Original recipe (before we altered it) from:**

**Fiffen posted at** [**www.allrecipes.com**](http://www.allrecipes.com) **under food title above.**