



SAUSAGE POLENTA CASSEROLE

1 recipe creamy polenta or 6 cups instant polenta
6 sausages – casings removed
2 medium white onions – chopped large dice
2 bell peppers – chopped large dice
3 garlic cloves – minced
1 ½ TBS dried oregano and basil - combined
1 – 28 oz. can chopped tomatoes
Pepper
Shredded cheese
Paprika
Olive oil

- Preheat oven to 350 degrees.
- Place sausage in a skillet and cook. Set aside.
- Add a little olive oil to the pan. Add the onions, peppers and garlic. Cook for about 4 minutes until veggies are softened. Add the oregano and basil. Mix well. Cook for another 2 minutes.
- Return the sausage to the pan.
- Add the tomatoes and mix well. Season with pepper.
- Cook for about 10 minutes.
- Place sausage and peppers in an oven dish – a 9x13 inch Pyrex will do.
- Spoon polenta on the sausage and spread.
- Sprinkle with cheese and a little paprika for color.
- Bake for about 40 to 45 minutes.
- Enjoy!

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