

Pesto Polenta over Roast Vegetables

RECIPE NAME: Pesto Polenta over Roast Vegetables

RECIPE DESCRIPTION: Polenta and fresh vegetables

ACTIVE TIME: 15 minutes

TOTAL TIME: 45 minutes

SERVINGS: 6

bon COOK PRODUCTS USED: Oval Savarin Tray, Bonmat™, Perforated Baking Sheet, Garlic Press, Santoku Chef Knife

INGREDIENTS:

- 4 ½ cups cooked Polenta
- 2 Zucchini, cubed
- 2 Summer Squash, cubed
- 1 Eggplant, cubed
- 3 Roma Tomatoes, cubed
- 2 Garlic Cloves, minced
- 6 Thyme Sprigs, stripped, plus extra for garnish
- ¼ cup Olive Oil
- ½ cup Basil Pesto
- 1 cup Mascarpone Cheese
- 1 teaspoon Salt
- 1 teaspoon Black Pepper

DIRECTIONS:

1. Preheat oven to 425 degrees F and place oven rack in center position
2. Place Oval Savarin Tray on a Perforated Baking Sheet and place a Bonmat on a Perforated Baking Sheet and set aside
3. In Mixing Bowl, toss the vegetables with the Olive Oil, Garlic, Salt and Pepper, mixing well to coat the vegetables
4. Before cooking the vegetables, turn your attention to the Polenta and spoon ¾ cup of it into each well of the Tray
5. Spread vegetables out on the Bonmat in one layer and bake them with the Polenta for 25-30 minutes. The vegetables should be roasted and browned on the edges, while the Polenta will just be beginning to brown

on the edges. (Cook polenta for longer if you want the exterior to be firmer or crunchy)

6. Distribute the vegetables between 6 plates, pop out the Polenta cakes and place on top of vegetables
7. Top each dish with a dollop of Mascarpone Cheese and a spooning of Basil Pesto, then garnish with fresh Thyme and serve immediately

bon TIP: Want to spice the Polenta up? Add a tablespoon of FRENCH PANTRY Zesty Mediterranean Herb Blend or a ½ cup of Parmesan Cheese to your cooked Polenta and mix together before baking