



Polenta Artichoke Bake

directions

1. Preheat oven to 375 if cooking immediately.
2. Brown Sausage patties in a skillet and remove to drain. Set aside.
3. In same skillet sauté onions until translucent about 5 minutes. Remove from heat and stir in the chopped artichoke hearts, salt, and pepper to taste.
4. Cut polenta into 10 equal size pieces.
5. In a small (1 ½ to 2 quart size) casserole dish spread out half of the onion-artichoke mixture to cover the bottom.
6. Top with sausage and polenta, alternating slices, beginning and ending with polenta.
7. Sprinkle the remaining half of the onion-artichoke and the Parmesan cheese mixture over the top.
8. Bake for about 30 minutes until a light golden brown on top.

notes

Easily doubled, this recipe would be great for a larger group used as an entrée or side dish.

You can prep this recipe ahead of time and then bake when ready to serve.

Premade polenta is found in most supermarkets these days. It comes plain or can have sundried tomatoes, garlic, or even cheese added. Look for packages with the "GF" image for gluten free as most have this on them.

This recipe is also gluten free!

to serve

Serve hot with a side salad of greens.



4

servings

10 min

prep time

30 min

cook time

ingredients

8 Swaggerty's Farm All Natural sausage patties (or any Swaggerty patties or rolls)

I package of store-bought pre-made polenta (we used sundried tomato polenta, but any will do)

1 cup of rough chopped artichoke hearts

1 medium size onion sliced

1/3 cup chicken broth

½ cup shredded Parmesan cheese

Salt and pepper

Pairs well with: Greens, side of fruit, salad

Special Kitchen Tools: N/A