

## Polenta

Serves 4

### Ingredients

- 1 T. olive oil
- 1 c. onion
- 1 zest of orange
- 1/3 c. red bell pepper, diced
- 3 T. dried tomato bits
- 3 C. chicken stock
- 3/4 c. polenta
- 1 T. butter
- 6 oz. chicken almond sausage, cooked and cut into pieces
- 1/2 c. dry jack cheese, grated

### Preparation

1. Heat oil in large saucepan, add onion. Sauté for 3 minutes
2. Add all remaining ingredients except sausage and cheese.
3. Bring to a boil and stir for 5 minutes. Remove from heat and stir in sausage and cheese.
4. Put into greased 5 x 9 bread pan.
5. Cook in 375° oven for 50 minutes.
6. Remove and let cool.

Note: May be made a day in advance. Slice at room temperature or warm up and serve with a tossed salad for lunch.

