

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Baked Polenta w/ Corn, Goat Cheese & Roasted Broccoli Pesto

Roasted Broccoli Pesto makes for a very delicious polenta.

Without pesto stir in fresh herbs such as chives, basil and flat-leaf parsley. Feel free to substitute grated Parmesan or other cheese for the soft goat cheese.

This hands-off technique for baking polenta in the oven is adapted/inspired from [Martha Rose Shulman](#).

Makes 4-6 servings

1 cup organic polenta

4 1/2 cups water

3/4 teaspoon salt

1 tablespoon butter

1 rounded half cup fresh or frozen corn kernels

2 1/2 tablespoons goat cheese

1/4 cup [Roasted Broccoli Pesto](#)

OR 1/4 cup or more sliced and chopped herbs such as chives, basil and flat-leaf parsley

Preheat the oven to 350 degrees. Whisk together the polenta, water and salt in a 2-quart baking dish. Put the uncovered dish in the oven and bake for 50 minutes.

Remove from the oven and use a rubber spatula to stir in the butter. When melted, return the pan to the oven and cook for another 10 minutes. Remove from the oven and use a rubber spatula to stir the polenta once again. Taste a small amount of the polenta

- If the grains are soft, stir the corn and cheese into the polenta.
- If the polenta grains are not quite soft, return the polenta to the oven to cook another 10 minutes. Then stir in the corn and cheese.

The polenta can stay warm and creamy for another 10 minutes or so in a turned-off oven. Then just before serving, stir in the Roasted Broccoli Pesto or chopped fresh herbs.

Place a portion of polenta on a plate, top with additional pesto and a poached egg or two. Serve immediately.

Polenta can also be poured out onto a lightly-oiled baking pan and chilled. When firm, cut it into triangles, rectangles or rounds for sautéing or grilling.