

Polenta with Roasted Peppers, Mushrooms and Pecorino Cheese

Serves

Ingredients

4 cups water
1 Cup of polenta
1 Bay Leaf
Salt and black pepper to taste
1/2 Cup chopped mushrooms (crimini or portobello)
1/4 Cup Pecorino cheese
1 Cup Roasted Red Bell Peppers

Preparation Instructions

In a pre-heated oven, at 375, roast the peppers until done (about 45 minutes). Take black skin off, chop and set aside. Bring 4 cups of water to a boil, add salt, pepper, and bay leaf. Slowly whisk in polenta. Stir until it sticks to the sides of the pan. Pour polenta into a 1/4 inch baking sheet pan and let cool. Meanwhile, saute the chopped mushrooms in olive oil. When polenta has hardened, cut into 2 to 4 inch squares or triangles and toast in a saute pan with olive oil, or roast in the oven until golden. Serve with the roasted peppers, mushrooms and the cheese on the top.