Baked Polenta Pie with Roasted Vegetables

MyPlate2Yours - Lynn Dugan

Ingredients

2 small zucchini, halved and sliced 1/4 inch thick
3 portobello mushroom caps, sliced and cubed
1/2 pint grape tomatoes, halved
1 red or yellow bell pepper, sliced and cut 1/2 inch squares
1 medium head of broccoli, cut into bite-size florets
1 medium sweet onion, diced
2 tablespoon olive oil
2 teaspoons dried basil
1-1/2 salt
freshly ground pepper
1-15 ounce can Cannellini beans, drained and rinsed
2 tablespoon balsamic glaze
3 cups vegetable broth
1 cup quick-cooking polenta
2/3 cup shaved Parmesan cheese
1/4 cup grated Parmesan cheese

Directions

Heat oven to 400°F. Spread zucchini, mushrooms, tomatoes, pepper, broccoli, and onion in a single layer on a foil-lined baking sheet. Drizzle with olive oil and sprinkle basil, salt and pepper. Mix veggies until coated. Put in oven and roast 10 minutes, stir. Continue roasting until just tender, 10-15 minutes more. Transfer vegetables with juices into baking dish lightly coated with cooking spray. Add beans and 2 tablespoons balsamic glaze and stir to combine. Set aside.

Heat broth in a saucepan over medium heat, bring to a boil. Slowly add polenta and stir until thick, reduce heat to low. Continue stirring and cook 5 minutes. Remove from heat, stir in shaved Parmesan cheese. Spread polenta over vegetables and bake in oven until browned and bubbly, about 20-25 minutes. Remove from oven and sprinkle grated Parmesan. Enjoy!