



italian made easy

Green, White & Red Lasagna

The Italian flag never tasted so good! A traditional Italian dish gets a new look with slices of polenta instead of lasagna noodles.

Ingredients

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| 1¼ lbs (625 g) bulk hot Italian turkey sausage or sausage links, casings removed | 6 oz (175 g) cream cheese |
| 1 medium zucchini | ½ cup (125 mL) loosely packed fresh basil leaves |
| 1 medium red bell pepper | 2 cups (500 mL) shredded Italian cheese blend, divided |
| 1½ cups (375 mL) marinara sauce, divided | 2 garlic cloves, pressed |
| | 1 1-lb (450-g) tube prepared polenta, room temperature |

1. In **Classic Batter Bowl**, microwave sausage on HIGH 5–6 minutes or until no longer pink, breaking into crumbles halfway through using **Mix ‘N Chop**. Drain using small **Colander** and **Bowl**. Blot sausage well with paper towels; return to batter bowl. Meanwhile, coarsely chop zucchini with **Food Chopper**. Dice bell pepper using **Santoku Knife**. Add zucchini, bell pepper and 1 cup (250 mL) of the marinara sauce to sausage; mix well.
2. In **Small Batter Bowl**, microwave cream cheese on HIGH 1–2 minutes or until soft. Coarsely chop basil. Add basil, 1½ cups (375 mL) of the cheese blend and garlic pressed with **Garlic Press** to cream cheese; mix well. Slice polenta crosswise into four even pieces. Slice pieces with **Egg Slicer Plus®** to create rounds.
3. Pour remaining sauce over bottom of **Deep Covered Baker**; arrange polenta rounds over sauce (do not overlap). Scoop one-third of the cream cheese mixture over polenta; spread evenly with **Small Spreader**. Top with one-third of the sausage mixture. Repeat layers two times.
4. Microwave, covered, on HIGH 14–16 minutes or until center is hot. Carefully remove baker from microwave using **Oven Mitts**. Sprinkle with remaining cheese blend; cover and let stand 10 minutes.

Yield: 8 servings

U.S. Nutrients per serving: Calories 370, Total Fat 24 g, Saturated Fat 9 g, Cholesterol 85 mg, Carbohydrate 17 g, Protein 22 g, Sodium 1120 mg, Fiber 2 g

Cook's Tip: To prepare in oven, preheat oven to 400°F (200°C). Cook sausage in **(12-in./30-cm) Skillet** 4–5 minutes or until no longer pink, breaking into crumbles. Drain; blot excess moisture and place into Classic Batter Bowl. Proceed as directed through Step 3. Bake, covered, 40–45 minutes or until center is hot.