

Italian Sausage Pot Pie with Polenta Crust

- Prep Time 20 min
- Total Time 1 hr 5 min
- Servings 6

1 lb bulk spicy or sweet Italian pork sausage
2 small zucchini, cut in half lengthwise, then crosswise into 1/4-inch slices (2 1/2 cups)
1 can (16 oz) spicy chili beans in sauce, undrained
1 can (14.5 oz) diced tomatoes with garlic and onion, drained
1 teaspoon dried basil leaves
1/2 teaspoon dried rosemary leaves, crushed
1 cup shredded Italian cheese blend (4 oz)
2 eggs
1 (1 lb) sun-dried tomato polenta



1. Heat oven to 375°F. Spray 2 1/2-quart casserole with cooking spray.
2. In 12-inch nonstick skillet, cook sausage over medium heat about 8 minutes, stirring occasionally, until browned; drain. Add zucchini, beans, tomatoes, basil, rosemary and 3/4 cup of the cheese; stir gently. Spoon into casserole.
3. In medium bowl, beat eggs slightly with fork. Crumble polenta into eggs; mix well. Spoon polenta mixture evenly over sausage mixture; spread evenly.
4. Bake uncovered about 25 minutes or until sausage mixture begins to bubble around edges and polenta is firm to the touch.
5. Sprinkle remaining 1/4 cup cheese over top; bake about 10 minutes longer or until cheese is melted. Cool 10 minutes before serving.