

Seared Polenta Rounds with Mushrooms and Caramelized Onions

(Recipe from Tiffany @ Parsnipsandpastries.com, modified by Gina Musech)

Servings: 5

- 1 large yellow onion, sliced
- 1 tablespoon butter
- ½ tablespoon olive oil, plus additional for searing
- ¼ cup vegetable stock
- 10 ounces cremini mushrooms, sliced 8 oz
- 4 ounces shiitake mushrooms, sliced 5 oz
- 3 cloves garlic, minced
- Pepper, to taste
- 1 pouch Simply Organic Mushroom Sauce
- 1 tube (18 oz) prepared organic polenta
- 10 teaspoons shaved Parmigiano cheese
- Fresh parsley
- Fresh sage – minced & toasted

Recipe Steps:

1. Caramelize onions. Heat butter and ½ tablespoon olive oil over medium heat until hot. Add sliced onions to butter mixture and stir gently to coat. Spread onions in one layer, and cook until golden brown and caramelized, stirring every 5 minutes for about 40 minutes, or until caramelized.
2. Once caramelized, add vegetable stock to deglaze pan and scrape browned bits. Add mushrooms and garlic, and season, to taste, with pepper. Cook until mushrooms are browned and tender. Stir in mushroom sauce, lower heat and bring to slow simmer.
3. Toast a few fresh chopped sage leaves and add to mixture.
4. Arrange baby arugula on plate. Cut polenta tube into eight even rounds. Sear polenta rounds in bit of olive oil and season each side with pepper. Cook until polenta is golden brown on each side, about 4-5 minutes per side. Transfer to serving plate.
5. Spoon mushroom mixture over polenta rounds and top with 2 teaspoons Parmigiano cheese per serving, fresh parsley and a dollop of fresh pesto. Serve at room temperature.

Fresh Pesto with Truffle

Ingredients:

- 4 cups packed fresh basil leaves
- 1 cup freshly grated Parmigiano-Reggiano cheese
- 1 cup olive oil/black truffle oil
- 6 cloves garlic, minced
- 2/3 cup pine nuts (optional)
- Salt and ground black pepper to taste

Combine basil, Parmigiano-Reggiano cheese, and olive oil/truffle oil in a food processor. Pulse to combine. Add garlic, pine nuts, salt, and pepper. Pulse until mixture becomes smooth and blended.
(Gluten Free Recipe)

