

Greek Polenta Lasagna

Yield: 9 min
Total Time: 110 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-polenta-recipe>

Ingredients:

- 6 cups water
- 1 teaspoon salt
- 2 cups polenta corn grits
- 1 tablespoon olive oil divided
- 16 ounces milk ricotta cheese, whole, or part skim both work
- 1 cup crumbled feta cheese divided
- 1 egg
- 10 ounces frozen chopped spinach thawed and squeezed to remove excess water
- 12 ounces roasted red peppers, drained and diced
- 3/4 cup pitted kalamata olives halved, divided
- 1 teaspoon dried oregano
- 1/2 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 25 ounces spaghetti sauce your favorite, or marinara sauce, about 4 cups
- 8 ounces mozzarella cheese shredded, about 2 cups

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 65 milligrams
4. Fat: 17 grams
5. Fiber: 4 grams
6. Protein: 14 grams
7. SaturatedFat: 8 grams
8. Sodium: 1310 milligrams
9. Sugar: 11 grams

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