

Italian Polenta



2 cups organic grits
4 cups veggie broth
2 cups oil free spaghetti sauce
1/2 cup vegan parmesan (see note)

Bring veggie broth and spaghetti sauce to a boil, slowly stir in grits, simmer stirring often until nice and thick (maybe 15-20 minutes). Add parmesan. Pour into 8x8 non-stick pan or spray with non-stick spray. Refrigerate 3+ hours. Slice to about 3/4 inch and bake @430 for about 30 minutes. We like ours crunchy.

** I make my own parmesan - 3/4 cup cashews, 3 tbls. nutritional yeast, 3/4 tsp. salt, 1/4 tsp garlic powder (combine until crumbly in food processor)*