



SIMPLE PIOPPINO POLENTA STACKS

Ingredients:

1 c Pesto of your choice

1 tube Polenta, sliced into 12 rounds

6 slices Plant based mozzarella

6-8oz. Pioppino mushrooms, roughly chipped stems included.

6 slices fresh tomato

Directions:

Pan fry the polenta slices in a single layer over medium heat until brown and crisping up on each side. You may have to do this in two batches. Set aside.

Melt fat in the same pan, and add pioppino mushrooms. Cook until tender, approx. 6-7 minutes

On a baking sheet, layer into stacks in the following order: polenta disc +1 spoonful of pesto+tomato slice+mozzarella slice +polenta disc+1 spoonful of pesto+ pioppinos. You should have 6 stacks.

Bake in the oven at 375 until cheese is melted. Remove and top with parm or more cheese if you'd like.

The stacks will not stay standing, but that is okay! They are delicious served up whichever way they fall in the oven or when you take them out.