



## Farmer's Stack



This recipe calls for:

### Traditional Sauce

### Tomato, Garlic & Onion Sauce

### Traditional Pasta Sauce

### Roasted Garlic

Prep time

**15 MINUTES**

Cook time

**30 MINUTES**

Servings

**4**

## Ingredients

### polenta patties

2 cups water

1 cup milk

2 teaspoons kosher salt

1 cup instant polenta  
2 cups cooked tri-color quinoa, chilled  
3 tablespoons olive oil

## **vegetable sauce**

1 small red onion, thinly sliced  
1 medium red bell pepper, cut into thin strips  
1 jar RAGÚ® Old World Style® Traditional Sauce  
2 cloves garlic, minced  
1 small zucchini, halved lengthwise, cut into ¼-inch-thick slices  
1 pint multi-color cherry tomatoes, halved  
1/3 cup shredded Parmesan cheese

## **Instructions**

1. Bring water, milk and salt to boil in medium saucepan on medium-high heat. Reduce heat to medium; whisk in polenta in a steady stream. Cook 4-5 min. or until polenta is soft and creamy, whisking constantly. Remove pan from heat; stir in quinoa. Cool slightly. Use a medium scoop (scant 1/4 cup) to form 18 patties, 2 inches wide and ½ inch thick. Let patties cool on parchment paper-lined rimmed baking sheet.

2. Brush both sides of patties with oil. Heat large skillet on medium heat. Cook patties, in batches, 3 min. on each side or until golden brown. Cover; keep warm.

3. Heat remaining oil in same skillet on medium-high heat. Add onions and peppers; cook 3-4 min. or until tender-crisp. Add sauce, garlic and remaining vegetables; cook 2-3 min. or until heated through. Serve sauce on top of warm polenta patties. Sprinkle with cheese.

Tips: Tri-color quinoa is a mix of red, white and black quinoa and can easily be found in the grain aisle or bulk section of your grocery store. You will need 1 cup dry quinoa to make about 2-1/2 cups cooked quinoa. Polenta patties can be made ahead of time. Form patties as directed and freeze in a single layer before storing in a resealable freezer bag. Thaw in refrigerator overnight before cooking as directed. Substitute your family's favorite combination of in-season vegetables. To ensure even cooking, make sure to add firmer vegetables like carrots and green beans to the skillet first, since they will take longer to cook than softer vegetables like eggplant, squash, tomatoes or mushrooms.