

A Recipe From *tikkido*

Oven Baked Polenta and Roasted Mushrooms

<https://tikkido.com/blog/EASY-oven-baked-polenta-roasted-mushrooms-recipe>

Oven Baked Cheesy Polenta

- 3/4 cup cornmeal
- 3 cups water
- 1/2 cup mascarpone cheese
- 1/2 cup Parmesan cheese
- 1 Tablespoon heavy whipping cream
- salt and pepper to taste

Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Whisk the cornmeal and water together in an oven-proof, covered dish.
3. Place in preheated oven for 15 minutes. Take the polenta out of the oven after the first 15 minutes, whisk it again, and return it to the oven for a final 15 minutes.
4. When the second 15 minute segment is done (30 minutes of cooking total) take the polenta out of the oven, and stir in the mascarpone, Parmesan cheese, and salt and pepper to taste.



Oven Roasted Mushrooms:

- One pound of mushrooms, sliced
- Zest of one lemon
- four cloves of garlic
- 1/2 teaspoon salt
- 4 Tablespoons butter, melted
- 1/4 cup parmesan cheese
- fresh parsley to garnish

Instructions:

1. Place sliced mushrooms in an oven safe baking dish.
2. Melt butter, and mix 4 crushed cloves of garlic into the butter.
3. Sprinkle the salt over the mushrooms, and drizzle the garlic butter over the mushrooms. Add the lemon zest, and toss to cover the mushrooms evenly.
4. Top with Parmesan cheese, and bake at 400 degrees Fahrenheit for 15 minutes.