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Cheesy Polenta and Egg Casserole

- 1 2/3 Tbsp extra-virgin olive oil, divided
- 1/3 Cup onions, finely chopped
- 4 Cups water, plus more as needed
- 1 Cup cornmeal, yellow
- 1/2 Tsp salt
- 6 Ounces sausage, Italian turkey, casing removed
- 1/2 Cup cheese, fontina, or mozzarella, shredded
- 1/2 Cup cheese, Parmigiano-Reggiano, grated, divided
- 6 Large eggs

- 1) Heat 1 tablespoon oil in a large saucepan or Dutch oven over medium heat. Add onion and cook, stirring, until softened, but not browned, 2 to 3 minutes. Add 4 cups water and bring to a boil.
- 2) Gradually whisk cornmeal into the boiling water. Add salt and cook over medium heat, whisking constantly until the polenta bubbles, 1 to 2 minutes. Reduce heat to low and cook, whisking frequently, until very thick, 10 to 15 minutes. (Alternatively, once the polenta comes to a boil, transfer it to the top of a double boiler, cover, and place over barely simmering water for 25 minutes. This is convenient, because you don't need to stir it as it cooks.)
- 3) Meanwhile, heat the remaining 2 teaspoons oil in a large skillet over medium heat and add sausage. Cook, stirring and breaking the sausage into small pieces with a spoon, until lightly browned and no longer pink, about 4 minutes. Drain if necessary and transfer to a cutting board; let cool. Finely chop when cool enough to handle.
- 4) Position rack in upper third of oven; preheat to 350°F. Coat a 9-by-13-inch baking pan with cooking spray.
- 5) When the polenta is done, stir in fontina (or mozzarella) and 1/4 cup Parmigiano-Reggiano. If the polenta seems too stiff, add small amounts of water to thin it to a thick but not stiff consistency. Spread the polenta in the prepared pan.
- 6) Make six 2-inch-wide indentations in the polenta with the back of a tablespoon. Break eggs, one at a time, into a custard cup and slip one into each indentation. Scatter the sausage on the polenta and sprinkle the remaining 1/4 cup Parmigiano-Reggiano evenly on top of the eggs.
- 7) Bake the casserole for 15 minutes. Then broil until the egg whites are set, 2 to 4 minutes. Let stand for 5 minutes before serving.

Makes 6 Servings

