

Colorado Casserole

Recipe created by Arijaan Norwood; inspired by a dish of the same name at the Garden of the Gods Café in Colorado Springs, Colorado.

Ingredients:

1 tablespoon olive oil
½ cup diced onion
2 cloves garlic, minced
1 pound ground beef
1 8oz can tomato sauce
1 teaspoon salt
1 teaspoon sugar
1 teaspoon ancho chili powder
½ teaspoon black pepper
1 18oz tube of polenta
¾ cup **Quark**
4 large handfuls of spinach, steamed and drained of excess liquid
1 4oz can mild fire roasted diced green chilies, drained
½ cup diced tomato
2 cups grated **Mild Gouda Cheese**
2 green onions, only the dark green tops, diced

Directions:

Preheat oven to 350 degrees.

Heat olive oil over medium heat, sauté onion until softened, add garlic and sauté until fragrant. Add ground beef and crumble, cook until no longer pink. Stir in tomato sauce, salt, sugar, ancho chili powder, and black pepper; simmer on low for a few minutes. Adjust seasoning to your liking, set aside.

Break up the polenta to cover the bottom of a 9x9 oven safe dish.

Using a spoon, drop small dollops of Quark on top of the polenta.

Add a layer of the steamed spinach over top of the Quark.

Place the meat mixture on top of the spinach, followed by a layer of the diced green chilies and diced tomato. Cover the dish with the grated Mild Gouda Cheese and sprinkle the diced green onions over the top.

Bake for about 25 minutes, until the cheese is bubbling and each layer is heated through. Enjoy!