**ITALIAN DINNER PARTY**

**INSTANT POT POLENTA**

4 CUPS WATER

1 CUP POLENTA

½ teas SALT

Cook on high pressure for 10 minutes. Slow-release pressure, remove lid and stir like crazy!

**ROASTED SUMMER VEGGIES**

Eggplant

Zucchini

Green Pepper

Onion/Garlic

Cherry Tomatoes

Fennel

Italian Sausage-optional

2-3 TBSP Good quality olive oil

Salt and Pepper to taste

Roast @375 degrees for about 20 minutes until tender and sausage is at 160 degrees. Top with grated parmesan cheese.

**APEROL SPRITZ**

* 3 ounces prosecco
* 2 ounces Aperol
* 1 ounce club soda
* Garnish: orange slice

**DESSERT**

Store bought gelato and cookies