

Simple Shrimp and Grits

This easy recipe is perfect for a quick comforting weeknight dinner.

4 servings

1 cup chicken broth

1 cup water

1 cup milk

3/4 cup grits (not quick cooking)

2 ounces shredded cheddar cheese

1 lb shrimp peeled and deveined

1 teaspoon chili powder

½ teaspoon oregano

1 cup chopped onion

2 celery ribs chopped or 1 small green pepper diced

1-14 ounce can diced tomatoes un-drained (preferably no salt)

1 lemon quartered

Directions:

1. In a sauce pan, bring broth, water and milk to a boil. Whisk in grits and cook over medium low heat for 10 – 15 minutes until cooked through. Fold in cheddar cheese.
2. In a bowl combine shrimp, chili powder and oregano. Set mixture aside.
3. In a large skillet add 1 teaspoon olive oil over medium heat. Add onion and celery. Saute until just turning soft. Add diced tomatoes. Bring mixture to a simmer and cook uncovered for 10 minutes until mixture is thickened.
4. Add shrimp mixture to the pan. Saute until shrimp are cooked through (approximately 2 - 5 minutes). Season with salt and pepper.
5. Plate grits. Top with tomato-shrimp mixture and serve with a squirt of lemon.

Recipe courtesy of Chef Christina Dimacali of Clean Your Plate, Philadelphia