

# Shrimp & Grits Y'all

Cook Time 50 minutes

Serves 4



## Ingredients

### Grits

- 2 cup chicken broth
- 1 cup milk
- 1 cup water
- 3 fresh jalapenos, sliced
- 1/3 cup Havarti cheese
- 2 TBSP Pecorino Romano cheese
- 3 TBSP butter
- 1 cup polenta

### Shrimp

- 1 TSP olive oil
- 1 TSP Old Bay seasoning
- 1 lb peeled and deveined, raw jumbo-shrimp
- 1 ½ TSP olive oil
- 2 ounces bacon, chopped
- 3 TBSP shallots, chopped
- ½ cup diced, canned tomatoes, drained (I used fire roasted)
- 2/3 cup chicken broth
- 1 Bay leaf
- Fresh ground pepper

## Instructions

### Grits

1. In a pot, combine chicken broth, water, and milk. Bring to a boil over medium heat.
2. Once the mixture comes to a boil, add jalapenos and boil for just a few minutes. Strain the jalapeno's, add mixture back to pot and return to a boil.
3. Slowly stir in the grits. Cover and simmer for 30 minutes. Stirring occasionally to prevent grits from sticking.
4. Once grits consistence is creamy, stir in the butter and cheeses. Set aside and keep warm.

### Shrimp

1. Sprinkle Old Bay seasoning onto shrimp. Add olive oil to a large sauté pan and sauté shrimp over high heat until opaque. Transfer to a plate and keep warm.
2. In the same pan add oil and bacon cooking until slightly browned. Add shallots and cook until golden. Add diced tomatoes, chicken broth, the bay leaf and fresh ground pepper. Simmer until the sauce thickens. Discard the bay leaf and remove from heat. Stir shrimp into sauce.
3. Divide grits into four bowls, add shrimp to each and serve.

*Gluten Free*



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