

Grilled Sweet Corn Ricotta Grits



Ingredients

- 1 cup of Quaker® Old Fashioned - Standard Grits, uncooked
- 2 cups water
- 2 cups low fat milk
- 1 fresh corn cob (*alternately 1 cup fresh or frozen corn can be sautéed on the stovetop)
- 3 tsp extra virgin olive oil, divided
- 1/2 tsp kosher salt
- 1/2 tsp cracked black pepper
- 1/2 tsp garlic powder
- 1/3 cup part skim ricotta
- 3/4 cup fresh basil leaves
- 1 tsp crushed red pepper flakes

How to make it

1. Preheat the grill to medium (about 400°F).
2. Rub corn with 1 tsp olive oil and sprinkle with kosher salt & cracked black pepper.
3. Grill corn for 7 minutes, turning every few minutes, until ear is lightly browned.
4. Remove from grill and let cool. Carefully cut corn kernels from the cob and transfer to a bowl.
5. In a medium saucepan, bring water and milk to a boil. Whisk in grits, then cover, reduce heat to low and simmer. Uncover and stir every few minutes until grits are thickened and creamy, about 15-20 minutes.
6. Remove grits from heat and fold in corn and garlic powder using a rubber spatula. Top with Ricotta, basil leaves, and drizzle with remaining olive oil. Sprinkle with red pepper flakes. Serve immediately.
7. Enjoy!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	2-3

Made with



Quaker® Old Fashioned - Standard Grits