

Quick Cheese Grits

Ingredients

- 1/2 cup Quaker® Quick Grits - Original
- 2 cups water
- 1/3 cup shredded cheddar cheese
- Dash of garlic powder (optional)
- 1/4 tsp paprika
- Salt and pepper to taste
- Top with chopped scallions and/or 1 tsp butter, if desired

How to make it

1. Bring water to a boil; slowly stir in grits; return to a boil Reduce heat to medium-low and cook 4-5 minutes or until thickened, stirring occasionally.
2. Add cheese and garlic powder.
3. Continue cooking 2-3 minutes, stirring occasionally until cheese is melted.
4. Add salt to taste; sprinkle with paprika.



PREP
TIME
5 min



COOK
TIME
10 min



TOTAL
TIME
15 min



SERVINGS
4

Made with



Quaker® Quick Grits - Original