

Southwestern Grits

Ingredients

- 1 cup Quaker® Old Fashioned - Standard Grits
- 4 cups water
- 1/4 tsp salt, optional
- 1 jalapeño pepper, seeds and membranes removed, finely diced
- 1 tsp ground cumin
- 1 large clove garlic, minced
- 1/2 cup shredded Monterey Jack cheese with jalapeño pepper
- 1 can (15 oz) no-salt-added or low sodium black beans, rinsed and drained

Toppings

- Chopped tomato
- Chopped avocado
- Sour cream
- Chopped fresh cilantro

How to make it

1. Bring water to briskly rolling boil in medium saucepan. Slowly stir in grits, salt, if desired, jalapeño pepper, cumin and garlic.
2. Reduce heat to low; cover. Cook 15 to 20 minutes for Old Fashioned or 5 to 7 minutes for Quick until thickened, stirring occasionally. Remove from heat.
3. Stir in cheese and black beans. Divide grits among four serving bowls. Top as desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



Quaker® Old Fashioned - Standard Grits