

Spinach Grits with Parmesan and Sun-dried Tomato



Ingredients

- 1 cup of Quaker® Old Fashioned - Standard Grits, uncooked
- 2 cups water
- 2 cups low fat milk
- 2 cups fresh spinach leaves, stems removed and coarsely chopped
- 1/4 cup sun-dried tomatoes, thinly sliced
- 1/4 cup Parmesan cheese, grated
- 1/2 tsp garlic powder
- 1 tbsp unsalted butter
- Sea salt & cracked black pepper to taste

How to make it

1. 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.
2. Remove from heat and fold in spinach, sun-dried tomatoes, Parmesan, garlic powder, and butter using a rubber spatula. Season to taste with salt and pepper. Serve immediately.
3. Enjoy!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	2-3

Made with



Quaker® Old Fashioned - Standard Grits