

Tomato and Cheese Grits

Ingredients

- 1 cup Quaker® Grits, Old Fashioned
- 1 tbsp olive oil
- 1/2 cup chopped onion
- 1/2 cup diced red bell pepper
- 2 cloves garlic minced
- Crushed red pepper flakes, optional
- 1/4 tsp salt, optional
- 1/4 tsp dried thyme leaves, optional
- 1 cup chopped fresh tomatoes, well drained (about 2 medium tomatoes) (see note)
- 3 ½ cups no sodium or low sodium vegetable broth
- 1/4 cup shredded sharp cheddar cheese

How to make it

1. Spray Instant Pot with nonstick cooking spray.
2. Heat olive oil on Sauté mode. When hot, add onion, bell pepper and garlic. Cook 2 minutes, stirring frequently until onion and pepper are crisp tender.
3. Stir in crushed red pepper, salt and thyme, if desired, tomatoes and vegetable broth. Stir in grits until no lumps remain.
4. Turn Instant Pot off (CANCEL). Place lid on with valve in sealing position. Set to Pressure Cook on HIGH for 10 minutes.
5. Allow steam to release about 15 minutes, then release remaining pressure.
6. Stir in cheese and serve.



PREP
TIME
10 min



COOK
TIME
15 min



TOTAL
TIME
25 min



SERVINGS
4-6

Made with



Quaker® Quick Grits - Original