

## INGREDIENTS

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For the Shrimp:

1 lb. Shrimp - peeled & deveined

10 Slices of Bacon

1/2 Small Onion - chopped

3 Cloves of Garlic

3 T. Butter

2 T. Green Onion - chopped

Cajun Seasoning to Taste

For the Grits:

2 c. Chicken Broth

2 c. Milk

1/3 c. Butter

3/4 t. Salt

3/4 t. Pepper

3/4 c. Grits

1 c. Shredded Cheddar Cheese

4 oz. Cream Cheese

## INSTRUCTIONS

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1. In a large skillet, cook the bacon and onion over medium heat until crisp. Remove and place on a paper towel. Drain the pan of grease.
2. Add the butter to the pan. Saute the shrimp and garlic for 3-4 minutes or until the shrimp turn pink. Stir in the bacon and onions.
3. In a large saucepan or pot, bring the chicken broth and milk to a boil. Slowly stir in the grits and reduce heat. Cover and cook for an additional 10 minutes or until thickened, stirring occasionally.
4. Stir in the butter, cheddar cheese, cream cheese, salt, and pepper, until melted and combined.
5. Serve in bowls. Place grits and top with the shrimp mixture.

\*We like to top with extra cheese and green onion.



## Cheesy Shrimp & Grits



4 servings



20-25

minutes

A couple of years ago, our family took a trip to New Orleans and we fell in love with the food. One of our favorite things was the Shrimp & Grits we discovered at Landry's. We took that idea and made it our own! We hope you enjoy.

This is a delicious comfort food dish!

### NOTES

Our family likes this dish with crusty french or sourdough bread! :)

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