



# Cajun Shrimp and Cheddar Grits

 image not found or type unknown **SERVINGS**

 image not found or type unknown **COOKING TIME**

Indulge in this southern style creamy dish for a comforting yet unique lunch or dinner. This Cajun shrimp and grits recipe is a delicious way to enjoy seafood on a flavorful bed of cheesy grits. With Cajun seasoning, cayenne pepper, and smoked bacon, each bite is just as delicious and rich as the last.

## Ingredients

### GRITS

- 1 Cup Quaker® Old Fashioned Standard Grits or 8 packets [Quaker® Old Fashioned - Standard Grits](#)
- 4 Cups Water
- 1 1/4 Teaspoon Salt
- 1/4 tsp Black Pepper
- 3 Tablespoons Butter
- 2 Tablespoons Heavy Whipping Cream
- 1 1/2 Cups Shredded Sharp Cheddar

### SHRIMP

- 6 Slices Smoked Bacon
- 1 Pound Large Shrimp, Peeled and Deveined
- 2 Teaspoons Cajun Seasoning
- 1/8 Teaspoon Ground Cayenne Pepper
- 1 Teaspoon Chopped Fresh Parsley
- 1 Tablespoon Vegetable Oil
- 1 Red Pepper Finely Chopped
- 3 Green Onions Chopped
- 3 Cloves Garlic Minced

- 1/4 Cup Low- Sodium Vegetable Broth

## **Cooking Instructions**

1. In a medium saucepan, bring the water to a boil; add the Quaker Old Fashioned Grits, salt and pepper. Reduce heat and simmer for 20 minutes or until tender, whisking occasionally to prevent any lumps. Remove from heat, stir in butter, cream and shredded cheddar cheese. If using Quaker Instant Grits, combine grits with water, salt, and pepper and microwave on high for 3.5 minutes. Remove from microwave and stir in butter, cream, and shredded cheddar.
2. In large skillet over medium heat cook bacon until crispy. Place on paper towels to drain; reserving bacon grease. Coarsely chop bacon once cooled. Add shrimp to bacon grease over medium heat. Sprinkle with Cajun seasoning and cayenne pepper. If using a Cajun seasoning without salt, season shrimp with salt as well. Flip shrimp after one minute and cook for additional one minute, seasoning second side of shrimp with salt as well. Remove to plate.
3. Add vegetable oil to skillet over medium heat. Add red pepper and cook until slightly tender; 2-3 minutes. Reduce heat to medium low. Add green onions and garlic and cook for 1 minute or until green onions just start to soften. Add vegetable broth to skillet and stir. Return shrimp and bacon to the skillet, stir, and cook for an additional minute.
4. Pour cheddar grits into a large serving dish. Spoon shrimp mixture over grits and serve immediately.