



Grilled Sweet Corn Ricotta Grits



SERVINGS

2-3



COOKING TIME

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Do you love corn on the cob? Then you may want to try our Grilled Sweet Corn Ricotta Grits. We added ricotta and olive oil to our Quaker® Old Fashioned Standard Grits for a change of pace from traditional side dishes that pairs well with grilled meats. You can even substitute frozen corn making this a year-round addition to your dinner table.

Ingredients

- 1 Cup of [Quaker® Old Fashioned - Standard Grits](#), uncooked
- 2 Cups Water
- 2 Cups Low Fat Milk
- 1 Fresh Corn Cob (*alternately 1 Cup Fresh or Frozen Corn can be sautéed on the stovetop)
- 3 Tsp Extra Virgin Olive Oil, divided
- 1/2 Tsp Kosher Salt
- 1/2 Tsp Cracked Black Pepper
- 1/2 Tsp Garlic Powder
- 1/3 Cup Part Skim Ricotta
- 3/4 Cup Fresh Basil Leaves
- 1 Tsp Crushed Red Pepper Flakes

Cooking Instructions

1. Preheat the grill to medium (about 400 degrees F).
2. Rub corn with 1 tsp olive oil and sprinkle with kosher salt & cracked black pepper.
3. Grill corn for 7 minutes, turning every few minutes, until ear is lightly browned.
4. Remove from grill and let cool. Carefully cut corn kernels from the cob and transfer to a bowl.
5. 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.

6. Remove grits from heat and fold in corn and garlic powder using a rubber spatula. Top with Ricotta, basil leaves, and drizzle with remaining olive oil. Sprinkle with red pepper flakes. Serve immediately.
7. Enjoy!