

Grits And Eggs In A Flash



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What's not to love about eggs, cheese, and bacon with breakfast? Grits and Eggs in a Flash is made with 5 ingredients in under 5 minutes for a creamy and loaded breakfast option. Help start your busy morning with a warm bowl of yummy grits.

Ingredients

- 1 packet Quaker® Instant Grits Original Flavor, Butter or Cheddar Cheese
- 1/3 cup(s) water
- 1 egg
- Coarse grind black pepper
- 1 tablespoon(s) shredded Cheddar cheese, optional
- Fresh herbs
- Crumbled bacon

Cooking Instructions

- 1. Preheat oven or toaster oven to 350° F.
- 2. Prepare grits according to package directions using 1/3 cup water. Cool slightly.
- 3. Press grits into bottom and up sides of 2 cup capacity ovenproof ramekins or baking dishes sprayed with nonstick spray.
- 4. Make indentation in center of grits. Break egg into indentation. Bake 15 minutes or until egg is desired doneness. Sprinkle with pepper, if desired. Top with cheese and add additional toppings, if desired.