



Quick Cheese Grits

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

4 Servings (About 1/2 Cup
Each)

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Quick Cheese Grits might be made with 5 simple ingredients, but the flavors in this dish are anything but that. Whether you serve cheese grits with savory bacon or sweet pancakes, or add it to the brunch menu, this cheesy side dish takes breakfast up a notch.

Ingredients

- 1/2 Cup(s) [Quaker® Quick Grits - Original](#)
- 2 Cup(s) Water
- 1/3 cup shredded cheddar cheese
- Dash(s) of garlic powder (optional)
- 1/4 tsp Paprika
- Salt and Pepper to taste
- Top with chopped scallions and/or 1 tsp butter, if desired

Cooking Instructions

1. Bring water to a boil; slowly stir in grits; return to a boil Reduce heat to medium-low and cook 4-5 minutes or until thickened, stirring occasionally.
2. Add cheese and garlic powder.
3. Continue cooking 2-3 minutes, stirring occasionally until cheese is melted.
4. Add salt to taste; sprinkle with paprika.