



Savory Soulful Grits

 **SERVINGS** image not found or type unknown

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

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Ingredients

- 1 1/2 Cup of [Quaker® Old Fashioned - Standard Grits](#)
- 2 Tsp Olive Oil
- 1/2 Cup Chopped Onions
- 1/2 Cup Chopped Bell Peppers
- 1 Teaspoon Curry Powder
- 1/2 Tsp Turmeric
- 1 Tsp Thyme
- 1 Tsp Oregano
- 1/4 Tsp Red Pepper Flakes
- 1 Can (14.5 oz) Low Sodium, Chopped Fiesta Tomatoes
- 6 Cups Unsweetened Almond Milk
- Sprinkle of Salt
- Handful of Mustard Greens (topping)

Cooking Instructions

1. Heat oil in pan to medium-high heat and add onions and green bell peppers. Cook until onions are transparent in color and bell peppers are slightly softened.
2. Add curry powder, turmeric, thyme, oregano and red pepper flakes. Stir for 1 minute, then add 1 can of low sodium fiesta tomatoes.
3. Stir for 3-5 minutes.
4. Add 6 cups of almond milk.
5. Cover the pan and allow liquid to boil for 2 minutes.
6. Add the grits slowly and sprinkle salt to taste, allow to cook for 5-7 minutes until grits have thickened to your preference.
7. In a separate pan, saute handful of mustard greens until tender. Place on top of finished grits.