



Shrimp Scampi and Grits Polenta

 **SERVINGS** 

1 serving

 **COOKING TIME**

25 minutes

Shrimp Scampi and Grits Polenta is a yummy way to add seafood to your day. The combination of fresh and zesty flavors makes for a lunch or dinner option you won't forget. This 30-minute recipe is buttery, juicy, and full of decadent flavors the family will love.

Ingredients

- 1/4 Cup(s) [Quaker® Old Fashioned - Standard Grits](#), uncooked
- 1 Cup(s) water
- 1/2 Tablespoon(s) shredded Parmesan cheese
- 2 Ounces medium shrimp, shelled and deveined
- 1 Teaspoon(s) canola oil
- 1 Teaspoon(s) unsalted butter
- 1/2 Teaspoon(s) minced garlic
- 1 Tablespoon(s) white wine
- 1/2 Teaspoon(s) fresh lemon juice
- 2 Tablespoon(s) chopped parsley
- 1/2 Teaspoon(s) lemon zest
- Dash coarse grind black pepper

Cooking Instructions

1. In medium saucepan, bring water to a brisk boil. Slowly stir grits and salt into boiling water. Reduce heat to low; cover. Cook 15 to 20 minutes or until very thick, stirring occasionally. Stir in Parmesan cheese; keep warm.
2. While grits cook, prepare scampi. Pat shrimp dry with paper towels. In medium nonstick skillet, heat oil and butter over medium-low heat until butter melts. Stir in garlic; cook and stir 1 minute. Add shrimp to pan; cook 2 to 3 minutes or until they turn pink. Remove shrimp from pan. Cover with aluminum foil to keep warm.

3. Add wine and lemon juice to skillet. Stir to combine. Return shrimp to skillet; toss with parsley, lemon zest and black pepper. Stir to combine well. Serve over grits polenta.