



Southwestern Grits

 **SERVINGS** image not found or type unknown

4

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

15 minutes

Kick it up a notch in the kitchen with our recipe for Southwest Grits. With a little spice, a lot of texture, and classic southwest ingredients, this bowl of grits makes for a delicious and unique lunch or dinner option. In just 15 minutes this recipe is ready to enjoy.

Ingredients

- 1 cup(s) [Quaker® Old Fashioned - Standard Grits](#)
- 4 cup(s) water
- 1/4 teaspoon(s) salt, optional
- 1 jalapeno pepper, seeds and membranes removed, finely diced
- 1 teaspoon(s) ground cumin
- 1 large clove garlic, minced
- 1/2 cup(s) shredded Monterey Jack cheese with jalapeno pepper
- 1 can (15 ounces) no-salt-added or low sodium black beans, rinsed and drained

Toppings

- Chopped tomato
- Chopped avocado
- Sour cream
- Chopped fresh cilantro

Cooking Instructions

1. Bring water to briskly rolling boil in medium saucepan. Slowly stir in grits, salt, if desired, jalapeno pepper, cumin and garlic.
2. Reduce heat to low; cover. Cook 15 to 20 minutes for Old Fashioned or 5 to 7 minutes for Quick until thickened, stirring occasionally. Remove from heat.
3. Stir in cheese and black beans. Divide grits among four serving bowls. Top as desired.