



# Tomato and Cheese Grits

 **SERVINGS**

4 to 6

 **COOKING TIME**

12 minutes

Tomato and Cheese Grits are incredibly cheesy with a dash of spice. This 30-minute recipe is versatile enough to be enjoyed any time of the day. Whether it's made with lunch, dinner, or even a side dish, this recipe will soon become a fan favorite.

## Ingredients

- 1 cup(s) [Quaker® Grits, Old Fashioned](#)
- 1 tablespoon(s) olive oil
- 1/2 cup(s) chopped onion
- 1/2 cup(s) diced red bell pepper
- 2 cloves garlic minced
- Crushed red pepper flakes, optional
- 1/4 teaspoon(s) salt, optional
- 1/4 teaspoon(s) dried thyme leaves, optional
- 1 cup(s) chopped fresh tomatoes, well drained (about 2 medium tomatoes) (see note)
- 3 1/2 cup(s) no sodium or low sodium vegetable broth
- 1/4 cup(s) shredded sharp Cheddar cheese

## Cooking Instructions

1. Spray Instant Pot with nonstick cooking spray.
2. Heat olive oil on Sauté mode. When hot, add onion, bell pepper and garlic. Cook 2 minutes, stirring frequently until onion and pepper are crisp tender.
3. Stir in crushed red pepper, salt and thyme, if desired, tomatoes and vegetable broth. Stir in grits until no lumps remain.
4. Turn Instant Pot off (CANCEL). Place lid on with valve in sealing position. Set to Pressure Cook on HIGH for 10 minutes.
5. Allow steam to release about 15 minutes, then release remaining pressure.
6. Stir in cheese and serve.