



Baked Savory Grits



SERVINGS



COOKING TIME

6

30 min

Grits aren't just for breakfast! Baked Savory Grits make for a quick grits lunch or dinner option perfect for when you are looking for a side dish that is warm and comforting. With ingredients like sausage, sharp cheddar cheese, cayenne pepper, and bell peppers, this dish is simple yet full of flavor.

Ingredients

- 1 package (12 oz) sausage, cooked, drained, crumbled
- 7 eggs, beaten
- 1 cup sharp cheddar cheese, shredded, divided
- 2 tbsp margarine or butter, melted
- 1/2 tsp cayenne pepper
- 3 cups [Quaker® Quick Grits - Original](#), cooked
- 1/2 cup red or green bell pepper, diced
- 1 garlic clove, minced

Cooking Instructions

1. Spread sausage on bottom of lightly greased 9 x 13-inch baking pan.
2. Combine eggs, 2 cups cheese, margarine and cayenne pepper.
3. Gradually add egg mixture to cooked grits; pour over sausage.
4. Top with bell pepper, garlic and 1 cup of cheese.
5. Bake at 350°F for 20 to 30 minutes.
6. Let stand 5 minutes before serving.