



Spinach Grits with Parmesan and Sun-dried Tomato



SERVINGS

2-3



COOKING TIME

20 min

Our recipe for Spinach Grits will make weeknight meal time feel like a special occasion. Start with our Quaker® Old Fashioned Standard Grits and stir in spinach, sun-dried tomatoes, grated parmesan cheese and garlic. So creamy and delicious your family will love it.

Ingredients

- 1 cup of [Quaker® Old Fashioned - Standard Grits](#), uncooked
- 2 cups water
- 2 cups low fat milk
- 2 cups fresh spinach leaves, stems removed and coarsely chopped
- 1/4 cup sun-dried tomatoes, thinly sliced
- 1/4 cup Parmesan cheese, grated
- 1/2 tsp garlic powder
- 1 tbsp unsalted butter
- Sea salt & cracked black pepper to taste

Cooking Instructions

1. In a medium saucepan, bring water and milk to a boil. Whisk in grits, then cover, reduce heat to low and simmer. Uncover and stir every few minutes until grits are thickened and creamy, about 15-20 minutes.
2. Remove from heat and fold in spinach, sun-dried tomatoes, Parmesan, garlic powder, and butter using a rubber spatula. Season to taste with salt and pepper. Serve immediately.
3. Enjoy!