

Southern Style Shrimp & Cheddar Grits

Cooking Instructions

This dish includes 4 parts: Shrimp, Sauté Sauce, Grits, and Cheddar Cheese.

Grits: Note that the grits may contain some black flecks – this is a natural part of grits. Bring 3 cups water to a boil in a saucepan. Once boiling, add grits gradually while stirring and then simmer on low for 5 min. Stir, add cheddar cheese, and stir again until melted. Taste and add additional salt if desired. Keep warm until ready to serve.

Shrimp: QuickThaw Shrimp by submerging the well-sealed bag in water for 10 min. Rinse shrimp and dry with a paper towel. Over medium heat, sauté shrimp with Sauté Sauce for 4-6 min until shrimp is opaque.

Internal Temperature: 145F.

Serving Suggestions: Spoon shrimp over grits. Sautéed kale, collard greens, or spinach drizzled with red wine vinegar to taste.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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