

# CREOLE SHRIMP & GRITS

Yields: 3-5 servings

Cook time: 45 minutes

## Ingredients

**1 bag 16/20 count P&D Shrimp**

**2 tbsp olive oil**

**1 cup diced onions**

**1/2 cup diced green bell pepper**

**1/2 cup diced red bell pepper**

**1 tbsp minced garlic**

**1 (14 ounce) can diced tomatoes**

**2 cups low-sodium store-bought or homemade  
chicken stock**

**1 tbsp Louisiana-style hot sauce**

**1 tbsp Worcestershire sauce**

**2 bay leaves**

**1/4 tsp ground white pepper**

**1/4 tsp cayenne pepper**

**5 sprigs of fresh thyme**

**4 tbsp butter**

**2 tbsp finely chopped fresh parsley leaves**

**1/2 cup thinly sliced green onions**

**Salt to taste**

**Creamy Grits**

**1½ cups water**

**½ cup heavy cream**

**½ cup half n half**

**½ cup 5-minute grits**

**2 tbsp butter**

## Chef Notes

Optional Garnishes:

- Green Onions
- Fresh Italian Parsley
- Cherry Tomatoes
- Chicken Andouille Sausage

## Preparation

1. In medium sauce pan add oil. Once oil is heated sweat onions and bell peppers. Once translucent, add garlic. Cook for about 30 seconds
2. Add the next 8 ingredients and bring to a boil until the sauce thickens. Add butter, parsley, and green onions.
3. For Grits: In a medium sauce out; add water, heavy cream and half n half to a pot.
4. Bring to a boil. Slowly add in the grits while whisking steadily.
5. Reduce heat to low and cover. Cook for 5-7 minutes, whisking frequently. Remove from heat. Add butter and salt and pepper to taste.
6. For Shrimp: Once unfrozen, season with cajun season, drizzle with 1/4 cup olive oil. Sauté in medium sized skillet on medium-high heat until cooked thoroughly.