

Cheesy Shrimp and Grits Casserole

4C chicken broth
1/2 tsp. salt
1C regular grits
1C sharp Cheddar cheese shredded and divided
1C shredded Monterey Jack cheese with peppers
2Tbsp. butter
6 green onions, chopped
1 green bell pepper, chopped
1 clove garlic, minced
1 1/2 lbs. small fresh shrimp, peeled and cooked
1 can Rotel
1/4 tsp. salt
1/4 tsp. pepper

Bring 4 cups chicken broth and 1/2 tsp. salt to a boil. Stir in grits. Cover, reduce heat simmer 20 min. Stir together grits, 3/4 Cheddar and monterey jack cheese. Melt butter in skillet. Add onions, bell pepper and garlic. Saute 5 min. until tender. Stir together green onions mixture, grits mixture, shrimp and next 3 ingredients. Pour into lightly greased 9 x 13. Top with remaining cheese.

Bake 350 for 30 - 45 min.