

Carolina Brunch-Style Grits

Servings: 8

Prep Time: 15 minutes (ready in 45 minutes)

Ingredients:

- 1 cup uncooked quick-cooking grits
- 4 cups water
- 1 (11-oz) can Green Giant Mexicorn Whole Kernel Corn, Red and Green Peppers, drained
- 1 (9oz) pkg. Green Giant Frozen Spinach, thawed
- 1 (1.25 oz) pkg Old El Paso Taco Seasoning Mix
- 2 tablespoons chopped onion
- 2 tablespoons margarine or butter
- 8 oz (2 cups) shredded Cheddar cheese

Directions:

- Heat oven to 350 degrees. Cook grits in water as directed on package.
In ungreased 13x9 inch glass baking dish, combine cooked grits and remaining ingredients except 1 cup of cheese, mix well. Sprinkle with remaining cup of cheese.
3. Bake at 350 degrees for 22-27 minutes or until edges are bubbly and cheese is melted.

Courtesy of:

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