

SHRIMP & CHEESE GRITS MADE WITH CAMPBELL'S® ROASTED POBLANO AND WHITE CHEDDAR



Total Time
60 MIN.

Serving & Size
SERVING (SEE INSTRUCTIONS)

Difficulty
EASY

Yields
12

Combine grits, garlic, white cheddar and poblano chiles with Campbell's® Reserve Roasted Poblano & White Cheddar with Tomatillos. Garnish with shrimp and chopped cilantro for creamy and decadent dish.

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
Amount Per Serving	
Calories 304	
	% Daily Value
Total Fat 16.5g	25%
Saturated Fat 7.2g	36%
Cholesterol 155mg	52%
Sodium 642mg	27%
Total Carbohydrate 17.3g	6%
Dietary Fiber 1.2g	5%
Protein 23.6g	47%
Vitamin A 10%	Vitamin C 41%
Calcium 17%	Iron 6%

INGREDIENTS

WEIGHT

MEASURE

canola oil		1/4 cups
onion, diced	6 oz.	1 cups
garlic, peeled, chopped	7 oz.	1 1/2 cups
shrimp, yield from 1 oz. raw, 16/20 ct.		36
stone-ground grits	11 oz.	2 cups



Swanson® Chicken Stock

5 cups



Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos

4 cups

white Cheddar cheese, sharp, shredded	4 oz.	1 cups
poblano chile, roasted, thin julienne	5 oz.	1 cups
kosher salt		1 pinches
black pepper, ground		1 pinches
cilantro, whole bunch(es), chopped		1/4 bunches

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INSTRUCTIONS

1. In a large sauce pot, heat canola oil over medium heat.
 2. Add onions and garlic. Cook for 4-5 minutes until onions are tender.
 3. Add shrimp. Sauté for 3 minutes. Remove shrimp. Reserve.
 4. Add grits. Cook for 2 minutes.
 5. Add chicken stock. Let simmer on low heat, stirring often.
 6. Add Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos. Continue to cook for 20 minutes, or until grits are tender.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
 7. Add 1/2 the cheese, poblanos, salt and pepper.
CCP: Hold for hot service at 140°F or higher until needed.
- To Serve: Portion 3/4 cup of grits into serving bowl. Garnish with cilantro, a sprinkle of the remaining cheese and 3 shrimp.