



## Shrimp and Grits

Unseasoned shrimp or grits aren't really that interesting. The main seasoning punch here comes from a really flavorful sausage. It's easy and delicious, but you can do whatever you like.

### Ingredients

- 2 10oz bags frozen shrimp (raw, peeled and deveined) thawed (please use fresh shrimp if you live where that's a thing)
- 1 package of flavorful smoked sausage (Chourico is used here but Andouille would be more traditional)
- 2 Anaheim peppers chopped small
- 1 yellow onion chopped small
- 1 14.5oz can diced tomatoes
- 1/2 cup 5-minute grits (don't judge me)
- 3 T butter
- 1/4 cup grated parmesan cheese

**Chop:** peppers and onion and place in a work bowl. Mince the garlic into the same bowl.

**Dice:** Cut the sausage into ¼ inch pieces.

**Render:** In a stock pot, cook the sausage on medium heat until the fat is rendering (stir often)

**Combine:** Add the work bowl full of veggies, stir to combine. Cover for a few minutes to let the veggie soften.

**Shrimp:** Place the shrimp on top of the sausage/veggie mixture and cover. This will steam the shrimp.

**Grits:** Cook per label directions. Once the grits have absorbed all the water, add the butter and cheese. Stir to combine.

**Tomatoes:** When the shrimp is fully pink and firm, add the tomatoes to the shrimp/sausage mixture. Stir to combine

**Serve:** Ladle the shrimp/sausage mixture over grits and enjoy!