

Shrimp and Grits Bowl

WITH CRISPY JALAPEÑOS

Fast & Fresh Plus



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

You Will Need

Salt
Baking Sheet

Ingredients

8 oz. Fully Cooked Shrimp
1½ tsp. Cornstarch
8 oz. Cheese Grits
2 Pepperjack Cheese Slices
1 fl. oz. Carolina BBQ Sauce
1 oz. Light Cream Cheese
½ oz. Crispy Jalapeños
1 tsp. Cajun Seasoning
4 oz. Mixed Diced Peppers

View nutritional information at
www.homechef.com/23339

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Tear **sliced cheese** into small pieces. Drain **shrimp** and pat dry.
- Stir **grits**, cheese pieces, ¼ cup **water**, **cream cheese**, and a pinch of **salt** into one section of provided tray. Add **diced peppers** to empty section.
- Cover tray with a damp paper towel. Microwave until grits are creamy, 4-5 minutes.
- Carefully remove from microwave and stir both sections. Add shrimp, **cornstarch**, and **Cajun seasoning** (to taste) to peppers section.
- Cover tray again with a damp paper towel. Microwave until shrimp are heated through, 3-4 minutes.
- Carefully remove from microwave. Stir a pinch of salt into grits. Stir **BBQ sauce** into shrimp mixture.
- To serve, top grits with shrimp mixture. Garnish with **crispy jalapeños** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Tear **sliced cheese** into small pieces. Drain **shrimp** and pat dry.
- Stir **grits**, cheese pieces, ¼ cup **water**, **cream cheese**, and a pinch of **salt** into one section of provided tray. Add **diced peppers** to empty section.
- Cover tray with foil. Place on a baking sheet. Bake covered in hot oven until grits are creamy, 15-17 minutes.
- Carefully remove from oven and stir both sections. Add shrimp, **cornstarch**, and **Cajun seasoning** (to taste) to peppers section.
- Cover tray again with foil and place on a baking sheet. Bake covered in hot oven until shrimp are heated through, 8-10 minutes.
- Carefully remove tray from oven. Stir a pinch of salt into grits. Stir **BBQ sauce** into shrimp mixture.
- To serve, top grits with shrimp mixture. Garnish with **crispy jalapeños** (to taste). Bon appétit!