

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Bring 1 ½ cups of water to a boil in a small pot
- Thoroughly rinse produce and pat dry



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WHILE YOU COOK

- Heads up! 1 Tbsp. of butter is used to make the grits and the rest is used for the brown butter sauce.
- Butter browns shortly after it stops sizzling, so listen closely for when it's ready.
- Heads up! 1 Tbsp. of lemon juice is used to make the brown butter sauce and 2 tsp. is used for dressing the salad.

Prepare the Ingredients

Trim and slice **whites of green onions** into ½” pieces. Thinly slice remaining **green onions** on an angle. Halve **grape tomatoes**. Zest **lemon**, halve, and juice. Rinse **shrimp**, pat dry, and season with a pinch of **salt and pepper**.

Cook the Grits

When **water** is boiling, whisk in **grits** in a steady stream to avoid clumping. Stir until consistency is slightly thicker than pancake batter. Reduce heat to medium-low and cook 2 minutes. Stir in 1 Tbsp. **butter** and **smoked Gouda**. Season to taste with **salt and pepper**. Remove from heat and keep warm.

Sear the Shrimp

Place a large pan over medium-high heat and add 1 tsp. **olive oil**. Add **shrimp** and sear on one side until browned, about 2 minutes, then remove to a plate (shrimp will finish cooking later). Reserve pan for next step (no need to wipe clean).

FROM THE CHEF

If your grits have thickened by the time of plating, whisk in 1 Tbsp. of water.

Did you know...

Shrimp and cheesy grits has humble origins in the South, but entered the national consciousness when New York Times food critic Craig Claiborne ran an upscale recipe from Chapel Hill, North Carolina chef Bill Neal in 1985.



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Begin the Brown Butter Sauce

Return pan to medium heat and add remaining **butter**. Allow butter to melt, then continue cooking until it begins to smell nutty and turn golden, about 3 minutes. Stir in **white parts of green onions**, **mustard**, **lemon zest**, 1 Tbsp. **lemon juice**, **red pepper flakes** (start with a ¼ tsp., taste, and add more, if desired), and a pinch of **salt and pepper**. Return **shrimp** to pan and cook 2 minutes or until shrimp is opaque and reaches a minimum internal temperature of 145 degrees.

Make the Salad

In a medium mixing bowl, combine 2 tsp. **lemon juice**, 1 Tbsp. **olive oil**, and **salt and pepper** (to taste). Stir, add **arugula** and **tomatoes**, and toss together.



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Plate the Dish

Divide **grits** between two shallow bowls and sprinkle with **smoked paprika** (to taste). Add **shrimp**, spoon **butter sauce** over grits, and garnish with remaining **green onions**. Serve **arugula and tomato salad** on side.



Calories
625



Prep & Cook Time
25-35 min.



Cook Within
3 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

- 1 Green Onion
- 3 oz. Grape Tomatoes
- 1 Lemon
- 16 Shrimp
- ½ Cup Instant Grits
- 4 Tbsp. Butter
- 2 oz. Smoked Gouda Slices
- 1 tsp. Grainy Mustard
- ½ tsp. Red Pepper Flakes
- 2 oz. Baby Arugula
- ½ tsp. Smoked Paprika

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Small Pot
- Large Pan
- Mixing Bowl

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HOME CHEF

Brown Butter Shrimp and Smoked Gouda Grits

With Arugula and Tomato Salad