



NUTRITION *per serving* 25g carbohydrates 36g fat 17g protein 1934mg sodium | low-calorie, low-carb, gluten-free, soy-free



Calories
480



Prep & Cook Time
25-35 min.



Cook Within
3 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

2 Garlic Cloves
6 oz. Cremini Mushrooms
4 oz. Grape Tomatoes
16 Shrimp
½ cup Instant Grits
1.2 oz. Butter
1 oz. Grated Pecorino Cheese
2 Tbsp. Basil Pesto

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Small Pot
Medium Non-Stick Pan

www.homechef.com/3405



HOME CHEF

Pesto Shrimp and Pecorino Grits

with mushrooms and grape tomatoes

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Bring **4 cups** of water to a boil in a **small** pot

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Grated **pecorino** is used twice. Most is stirred into **grits**, and a pinch garnishes dish.
- **Heads Up!** **Basil pesto** is used twice. Most goes on **shrimp**, and a pinch garnishes dish.

FROM THE CHEF

Basil's color is sensitive to heat, which is why we instruct to remove pan from burner and add pesto just before serving.

Did you know...

Grits have been a part of Southern culture for centuries, but pairing them with shrimp (another Gulf region resource) didn't enjoy widespread popularity until 1982, when the *New York Times* took notice of a version chef Bill Neal served at his North Carolina restaurant.



1

Prepare the Ingredients

Mince **garlic**. Cut **mushrooms** into ¼" slices. Halve **grape tomatoes**. Rinse **shrimp**, pat dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Cook the Vegetables

Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **mushrooms** to hot pan and cook 5 minutes, stirring occasionally, or until lightly browned. Add **garlic** to pan and cook 1 minute, while stirring, or until fragrant. Remove from burner and add **grape tomatoes** to pan. Stir and season with ¼ tsp. **salt** and a pinch of **pepper**. Remove vegetables to a plate, cover, and set aside. Wipe pan clean.



3

Cook the Grits

Once water is boiling, add **grits** in a steady stream, along with ¼ tsp. **salt**, and stir. Reduce heat to low and cook 5-7 minutes, stirring constantly, or until grits are smooth and thickened. Remove from burner and stir in **butter** and **pecorino** (reserve a pinch for garnish). Cover and set aside. *As cooked grits begin to cool, they may "tighten" up. If this occurs, stir in warm water 1 Tbsp. at a time to return to a smooth, creamy consistency.*



4

Cook the Shrimp

Return pan used to cook vegetables to medium-high heat and add 1 tsp. **olive oil**. Add **shrimp** to hot pan and cook 2-3 minutes per side, or until shrimp is golden brown and reaches a minimum internal temperature of 145 degrees. Remove pan from burner, add **basil pesto** (reserve a pinch for garnish), and toss to coat.



5

Plate the Dish

Place a serving of **grits** on a plate or in a bowl. Top grits with cooked **vegetables** and **shrimp**. Garnish with remaining **pecorino** and drizzle with remaining **basil pesto**.