French Onion Shrimp & Grits
with Parmesan and chives

NUTRITION per serving–Calories: 474, Carbohydrates: 36g, Fat: 24g, Protein: 26g, Sodium: 1714mg.

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

Prep & Cook Time
25-35 min.

Cook Within
3 days

Difficulty Level
Intermediate

Spice Level
Not Spicy

In your box
.6 oz. Butter
6 Chives
1 Shallot
8 oz. Shrimp
½ cup Instant Grits
1 oz. Grated Parmesan
1 fl. oz. White Cooking Wine
2 oz. Sour Cream
2 oz. Baby Spinach
**Prepare the Ingredients**
- Peel and halve shallot. Slice halves into thin strips.
- Mince chives.
- Pat shrimp dry, and season both sides with a pinch of pepper.

**Cook the Shrimp**
- Return pan used to caramelize shallot to medium-high heat. Add 2 tsp. olive oil and shrimp to hot pan and cook undisturbed until shrimp are browned, 2-3 minutes.
- Flip, and cook until shrimp are firm, opaque, and reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- Stir in white wine and spinach and gently scrape any browned bits off bottom of pan. Bring to a simmer and cook until liquid mostly evaporates, 2-3 minutes.
- Remove from burner and swirl in remaining butter.

**Cook the Shallot**
- Heat a medium non-stick pan over medium heat. Add 2 tsp. olive oil and shallot to hot pan. Stir occasionally until golden brown and tender, 3-5 minutes.
- Remove from burner. Transfer shallot to a plate.
- Reserve pan; no need to wipe clean.

**Make French Onion Cream and Finish Dish**
- In a mixing bowl, combine caramelized shallot, sour cream, chives (reserve a pinch for garnish), and a pinch of pepper.
- If grits are too stiff, stir in 1 Tbsp. water.
- Plate dish as pictured on front of card, topping grits with shrimp, French onion cream, and remaining chives. Bon appétit!