



SHRIMP AND CHEDDAR GRITS

with Collard Greens and Tomatoes



HELLO

COLLARD GREENS

The leafy brassica is an amazing source of vitamins A and C

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 540



Milk
(Contains: Milk)



Collard Greens



Grape Tomatoes



Chili Flakes



Grits



Garlic



Shrimp
(Contains: Shellfish)



Cheddar Cheese
(Contains: Milk)

START STRONG


The best seafood is responsibly sourced seafood, which is why HelloFresh has partnered with the Monterey Bay Aquarium Seafood Watch® program to bring you shrimp for this recipe.

BUST OUT

- Medium pot
- Large pan
- Oil (1 TBSP | 2 TBSP)
- Butter (½ TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Milk | ½ Cup 1 Cup |
| • Grits | ½ Cup 1 Cup |
| • Collard Greens | 4 oz 8 oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Grape Tomatoes | 4 oz 8 oz |
| • Shrimp | 10 oz 20 oz |
| • Chili Flakes  | 1 tsp 1 tsp |
| • Cheddar Cheese | ½ Cup 1 Cup |

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1 COOK GRITS

In a medium pot, bring **1½ cups water**, **½ cup milk** (we sent more), and a pinch of **salt** to a gentle boil. Once boiling, slowly pour in **grits** while whisking to combine. Return to a boil, cover, and lower heat, reducing to a low simmer. Cook, stirring occasionally, until grits are tender and creamy, about 10 minutes. **TIP:** If grits become stiff, add a splash of water.



4 COOK TOMATOES

Lower heat under same pan to medium-high, then add **tomatoes** and a drizzle of **oil**. Cook until tomatoes are starting to blister, 3-4 minutes, tossing frequently. Set aside with collard greens.



2 PREP

Wash and dry all produce. Remove and discard tough ribs and stems from **collard greens**. Roughly chop leaves. Mince or grate **garlic**. Halve **tomatoes** lengthwise.



5 COOK SHRIMP

Heat another drizzle of **oil** in same pan over medium-high heat. Season **shrimp** with **salt**, **pepper** and a pinch of **chili flakes** (to taste). Add to pan and cook until opaque, 4-5 minutes, tossing. Return **collard greens** and **tomatoes** to pan. Toss until warmed through.



3 COOK COLLARD GREENS

Heat a drizzle of **oil** in a large pan over high heat. Add **collard greens** and cook until slightly softened, 4-5 minutes, tossing. Stir in **garlic** and cook until fragrant, 30 seconds. Season with **salt** and **pepper**. Remove from pan and set aside.



6 FINISH AND PLATE

Add **cheddar** and **½ TBSP butter** to **grits** and stir until melted. Season generously with **salt** and **pepper**. Divide **grits** between plates, then top with **shrimp**, **collard greens**, and **tomatoes**.

HEY Y'ALL!

Grab some hot sauce if you really wanna feel the heat.