



BREAKFAST

GUSSIED-UP GRITS

Topped with Bacon, Roasted Tomatoes, and a Spinach Potato Hash



HELLO GRITS

The Southern staple is creamy, rich, and comforting

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 570



Bacon



Yukon Gold Potatoes



Baby Spinach



Roma Tomatoes



Red Onion



Grits

START STRONG

Give the grits a vigorous whisk as you're adding them to the pot. You want to try and remove as many clumps as possible.

BUST OUT

- Baking sheet
- Small pot
- Large pan
- Paper towels
- Oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|---------------|
| • Roma Tomatoes | 2 4 |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Red Onion | 1 2 |
| • Bacon | 3 oz 6 oz |
| • Baby Spinach | 5 oz 10 oz |
| • Grits | ½ Cup 1 Cup |

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1 PREP Wash and dry all produce. Preheat oven to 400 degrees. Quarter **tomatoes** lengthwise. Cut **potatoes** into ½-inch cubes. Halve, peel, and dice **onion** into ½-inch pieces.



4 MAKE HASH Add **potatoes** and **onion** to same pan. Cook, tossing, until potatoes are crisp and onion is very soft, 15-20 minutes. (**TIP:** Add a drizzle of **oil** if pan seems dry.) Season with **salt** and **pepper**. Stir **spinach** into pan, tossing to wilt. Season with **salt** and **pepper**.



2 ROAST TOMATOES Spread out **tomatoes** on a lightly oiled baking sheet. Season with **salt** and **pepper**. Roast in oven until soft and jammy, 15-20 minutes. Meanwhile, bring **2 cups of water** and a pinch of **salt** to a boil in a small pot.



5 MAKE GRITS Once water is boiling, slowly pour **grits** into pot while whisking to combine. Lower heat and reduce to a simmer. Cook until grits are thick and creamy, about 10 minutes. Stir in **1 TBSP butter** and season to taste with **salt** and **pepper**. **TIP:** If grits become stiff, add a splash of water to loosen.



3 COOK BACON Place half the **bacon** from the package in a large, empty pan over medium-high heat (use the rest as you like). Cook until bacon is crispy, 3-6 minutes per side. Remove from pan and set aside to drain on paper towels. Keep any rendered grease in pan.



6 PLATE Divide **grits** between plates and top with **hash** and **tomatoes**. Crumble **bacon** over top and serve.

RISE AND SHINE!

That spinach is sure to keep you powered up through the day.