

Lemon-Garlic Shrimp and Grits

Today we are going to be making one of my favorite dishes. A quick and easy Lemon-Garlic Shrimp and Grits Dish.

2 lb. large shrimp, peeled and deveined

SHRIMP

1/2 tbsp. cold butter, cut into pieces
3 tbsp minced garlic
1/2 c. fresh parsley, roughly chopped
Grated zest and juice of 1 lemon
1 tsp. salt
1 tsp. Pepper

GRITS

4 c. low-sodium chicken broth
1 1/2 c. quick-cooking grits
1/2 tsp. salt
2 c. grated pepper jack cheese

Directions

FOR THE SHRIMP:

1. Preheat the oven to 375°. Combine the butter and garlic on the stove or in the microwave just to melt the butter allowing them to blend. Throw in the parsley, lemon zest, and salt. Stir the mixture several times until everything is all mixed together. Add the lemon juice and stir until creamy.

2. Arrange the shrimp in a single layer on a large baking sheet and dot with the butter mixture.

3. Roast until the shrimp are cooked through and pink, about 10 minutes. Transfer to a large bowl, making sure to drizzle all the herbed butter from the pan over the top, and toss.

FOR THE GRITS:

1. Bring the chicken broth and 2 cups water to a vigorous boil in a medium saucepan over high heat. Whisk in the grits and salt. Reduce the heat so that the grits boil they will thicken; cook, stirring frequently, for about 4 minutes.

2. Reduce the heat, stir in the cheese, stirring, until melted and thick, 3 to 4 minutes. Divide the grits among bowls and top with the shrimp and herbed butter.