

# Shrimp & Cheddar Grits

Prep Time: 15 mins

Cook Time: 2.75 hours

Servings: 4

## Ingredients

1 cup stone-ground grits  
1 large garlic clove, minced  
1/2 tsp salt  
1/4 tsp pepper  
4 cups water  
2 cups shredded cheddar cheese  
1/4 cup butter, cubed  
1 pound peeled shrimp, cooked  
2 medium tomatoes, seeded & chopped  
4 green onions, finely chopped  
2 tbsp parsley, chopped  
4 tsp lemon juice  
2 to 3 tsp Cajun seasoning

## Directions

Place the first 5 ingredients in a 3-qt. slow cooker; stir to combine. Cook, covered, on high until water is absorbed and grits are tender, 2-1/2-3 hours, stirring every 45 minutes.

Stir in cheese and butter until melted.

Stir in remaining ingredients; cook, covered, on high until heated through, 15-30 minutes.