

Shrimp & Grits



Serves: 4

Ingredients for Grits

- 4 cups Rubix Speed Scratch Cream Sauce
- ¾ cup instant grits
- ½ tsp. salt
- ¼ tsp. black pepper
- 2 oz. corn, canned or frozen
- 2 oz. mild cheddar cheese, shredded

Ingredients for shrimp

- 3 tbsp. cooking oil
- 16 oz. shrimp
- 1 cup andouille sausage, diced
- ½ cup red onion, julienne
- ½ cup red bell pepper, julienne
- 2 cups Rubix Speed Scratch Butter Sauce
- ½ tsp. Tabasco®
- 1¼ tbsp. cajun seasoning

How To

1. In a pot over medium-high heat, add cream sauce, grits, salt and pepper. Cook until tender. Lower heat and add in corn and cheddar cheese. Set aside.
2. Heat cooking oil in a large sauté pan over medium-high heat. Add shrimp and sauté until shrimp are fully cooked. Remove from pan.
3. Add andouille sausage, red onion and bell peppers and sauté until tender.
4. Add butter sauce, Tabasco® and cajun seasoning. Add shrimp and stir well to coat.
5. Plate the grits mixture with sautéed shrimp blend.

Rubix
FOODS



Easy
Preparation



70% Reduction
in Prep Time



Saves Time
& Money