



# 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.