

Southern Style Shrimp and Grits

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/best-southern-style-shrimp-and-grits-recipe>

Ingredients:

- 2 cups water
- 2 cups low sodium chicken broth
- 1 cup white grits
- 1 teaspoon kosher salt
- 2 tablespoons salted butter
- 1 cup sharp cheddar cheese shredded
- 4 slices bacon cubed
- 2 tablespoons garlic
- 3 cloves
- 1 pound shrimp peeled and deveined
- 1 bunch green onions chopped, divided
- 2 tablespoons juice lemon, juice from 1 small lemon
- hot sauce to taste
- salt
- pepper

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 235 milligrams
4. Fat: 31 grams
5. Fiber: 1 grams
6. Protein: 37 grams
7. SaturatedFat: 14 grams
8. Sodium: 1520 milligrams
9. Sugar: 1 grams

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