

FRITOS® Shrimp and Grits

Ingredients

Grits:

- 1 cup white corn grits
- 2 tbsp butter
- 1/2 cup grated Parmesan cheese
- 1/4 cup heavy or whipping (35%) cream
- 1/2 tsp salt
- 1/2 tsp black pepper

Tomato Sauce:

- 2 tbsp olive oil
- 2 green onions, thinly sliced
- 2 tomatoes, cut into 1-inch chunks
- 1 cup passata (strained tomato puree)
- 1/2 tsp salt
- 1/2 tsp black pepper

Shrimp:

- 1 cup Fritos® Original Corn Chips
- 1/3 cup all-purpose flour
- 1 egg
- 8 oz (16–20 count) peeled, deveined tails-on shrimp
- Canola oil, for frying

How to make it

1. Grits: Bring 3 ½ cups water to a boil in medium saucepan. Stirring, slowly add grits. Reduce heat to low. Cover and cook, stirring occasionally, for 15 to 20 minutes or until tender and liquid has been absorbed. Remove from heat. Cover and let stand for 5 minutes.
2. Stir in butter, Parmesan and cream. Season with salt and pepper.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	35 min	60 min	2

Made with



Fritos® Original Corn Chips

3. Tomato Sauce: In medium skillet set over medium heat, heat oil. Cook onions and tomato, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in passata and season with salt and pepper; bring to a boil. Reduce heat to low. Simmer, stirring occasionally, for 8 to 10 minutes or until thickened and flavors are married.
4. Shrimp: Using mortar and pestle, crush FRITOS® Original Corn Chips until finely ground (alternatively, use food processor); transfer to bowl.
5. Transfer flour to shallow dish.
6. In another shallow dish, whisk egg.
7. Dredge shrimp in flour, dip in egg and coat in crushed FRITOS®.
8. Pour enough oil into high-sided skillet to reach 1 inch up sides of pan. Heat over medium heat until shimmering or until oil reaches temperature of 350°F.
9. Fry shrimp for 2 to 3 minutes or until golden brown and cooked through. Transfer to paper towel-lined plate to drain.
10. Serve grits topped with fried shrimp and tomato sauce.