



# CAROLINA BBQ CHICKEN WONTONS



**Chicken Wontons** fried until crisp, served over cheddar cheese grits and Carolina BBQ sauce, garnished with scallions. Yield: 2 Servings

## Carolina BBQ Chicken Wontons Ingredients:

8 Each	<b>Chicken Wontons</b> [#53629], Fried According to Package Directions
3 Tbsp.	Carolina BBQ Sauce
Garnish	Scallions, Sliced

## Cheddar Cheese Grits Ingredients:

1 Cup	Milk
1 Cup	Water
½ Cup	Quick Grits
¾ Cup	Cheddar Cheese, Shredded
1 Tbsp.	Butter
To Taste	Salt & Black Pepper

## Directions:

1. Heat the water and milk in a medium saucepot on medium-high heat until it boils.
2. Add in the quick grits and cook for 5-7 minutes, or until desired consistency.
3. Stir in the cheddar cheese, butter, salt and black pepper until it is evenly distributed, then remove it from the heat to make the cheddar cheese grits.
4. Place the cheddar cheese grits onto a serving dish and top with the **Chicken Wontons**.
5. Drizzle with Carolina BBQ sauce and garnish with scallions.