



# OKRA SHRIMP & GRITS



**Breaded Southern Style Okra** with Cajun-spiced shrimp, served on creamy grits with Louisiana hot sauce, garnished with sliced scallions. Yield: 2 Servings

## Ingredients:

8 Each	<b>Breaded Southern Style Okra</b> [#0129920], Prepared According to Package Directions
2 Cups	Water
½ Cup	Grits
To Taste	Salt

1 Tbsp.	Butter
1 Tbsp.	Vegetable Oil
4 Each	Shrimp
1 Tbsp.	Blackened Seasoning
To Serve	Louisiana Hot Sauce
Garnish	Scallions, Sliced

## Directions:

1. In a small saucepot, bring the water to a simmer over medium-high heat.
2. Stir in the grits and salt until there are no lumps, then simmer for 6–8 minutes, or until creamy.
3. Fold the butter into the grits until it is melted.
4. In a small sauté pan, heat up the vegetable oil on medium-high heat.
5. Coat the shrimp in the blackened seasoning, then sear in the vegetable oil for 3–5 minutes, or until desired doneness.
6. Place the grits in a serving dish and top with the blackened shrimp and **Breaded Southern Style Okra**.
7. Serve with Louisiana hot sauce and garnish with scallions.

