



# NASHVILLE HOT CRUNCHEROS CHEESY GRITS



**Nashville Hot Style Chicken Rolled Tacos** are topped with cheddar cheese, bacon and green onion and served atop creamy cheesy country grits for dipping.

Yield: 3 Servings

## Ingredients:

9 Each	<b>Nashville Hot Style Chicken Rolled Tacos</b> [#6900065], Prepared According to Package Directions	1 Cup	Yellow Grits
2 Cups	Whole Milk	3 Tbsp.	Butter, Unsalted
2 Cups	Water	½ Cup	Bacon, Cooked & Chopped
1 ½ tsp	Salt, Kosher	1 Cup	Cheddar Cheese, shredded
		Garnish	Scallions, sliced

## Directions:

1. Bring liquid to a boil over high and whisk in grits.
2. Whisk until mixture begins to thicken, then reduce heat to low and gently simmer, stirring occasionally to prevent sticking, 25 minutes or until creamy.
3. Season with salt and pepper.
4. Whisk in 1 cup grated cheddar and three-fourths the bacon mixture.
5. Pour into a serving dish and top with remaining cheddar and remaining bacon mixture.
6. Top with **Nashville Hot Style Chicken Rolled Tacos** and sliced scallions.

