



Grilled Shrimp over Parmesan Grits

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8-10 Large Shrimp
- 1/2 Cup grated parmesan
- Grits
- Olive Oil
- 4-5 Grape Tomatoes (optional)

Instructions

In a bowl drizzle raw shrimp with a bit of olive oil, pinch or two of salt and some fresh ground pepper, toss to coat.

Prepare grill or grill pan. Prepare grits according to package directions.

Grill Shrimp till pink all over. (just a few minutes each side)

Add a tablespoon or two of good quality olive oil to the grits to loosen, add cheese and stir till mixed.

Plate with grits on the bottom and grilled shrimp on top.

As an option, broil a few grape tomatoes tossed with olive oil, salt and pepper.