

Southern Fried Chicken & Cheddar Grits



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Serves: 6



Prep & Cook Time: 35 minutes

Ingredients

Cheddar Grits:

- 2 cups (500 ml) 2% milk
- 2 cups (500 ml) water
- 1 1/2 tsp (8 ml) salt
- 1 cup (250 ml) coarse ground cornmeal
- 1/2 tsp (3 ml) black pepper
- 2 tbsp (30 ml) unsalted butter
- 2 tbsp (30 ml) olive oil
- 1/4 cup (60 ml) sharp cheddar cheese, shredded
- 1/2 cup (125 ml) corn kernels

Assembly:

- 6 Reuven Fully Cooked Crispy Breaded Chicken Thighs (Product Code 10621)
- 6 fried eggs, sunny side up.
- 1/4 cup (60 ml) tomatoes, diced
- 2 tbsp (30 ml) chives, sliced
- 3 tbsp (45 ml) honey

Preparation Instructions

Cheddar Grits: Bring milk, water and salt to a boil over high heat in a 4 quart saucepan. Slowly add cornmeal, steady stream and whisking constantly. Reduce heat to low and cover, whisk ever 3-4 minutes to prevent lumps. Cook mixture for 22 minutes or until creamy. Remove from heat, add pepper, butter, olive oil; stir until butter is melted. Gradually whisk in cheese and corn kernels.

Assembly: Prepare Crispy Breaded Chicken Thighs according to package directions. Divide cheddar grits among 6 plates, top each serving of grits with 1 crispy breaded chicken thigh and 1 fried egg. Garnish with diced tomatoes, chives and a drizzle of honey.

