

Seafood Charlie Recipe

Garlic Shrimp over Parmesan Grits with Bacon & Pepitas

A Seafood Charlie Recipe

Pep: 15 minutes

Cook: 20 minutes

Serves: 4

Ingredients

1/4 cup raw unsalted pepitas
2 cups less-sodium chicken broth
1/2 cup quick-cooking yellow corn grits
1 cup packed baby kale
1/2 cup grated Parmesan cheese
2 tablespoons heavy cream
1/2 teaspoon ground black pepper
4 slices thick-cut Applewood smoked bacon, chopped.
1 pound raw 31/40 count tail-off peeled and deveined shrimp
1 garlic cloves, minced
1 teaspoon smoked paprika

Recipe

1. In large skillet, toast pepitas over medium-high heat 4 minutes or until lightly browned and fragrant, stirring occasionally; transfer to plate to cool.
2. In medium saucepan, heat broth and 1/2 cup water to a simmer over medium-high heat; whisk in grits. Reduce heat to medium-low; cook 7 minutes or until thickened, whisking occasionally. Stir in kale, cheese, cream and pepper.
3. In large skillet, cook bacon over medium heat 5 minutes or until crisp, stirring occasionally; with slotted spoon, transfer to paper towel-lined plate.
4. Add shrimp to skillet with bacon drippings; cook 5 minutes, turning once. Stir in garlic and paprika; 1 minutes or until shrimp turn opaque throughout, stirring occasionally.
5. Serve grit mixture topped with shrimp, bacon and pepitas.