



Recipes

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Baked Grits and Shrimp Cup

Prep Time: 25 Minutes

Cooking Time: 25 Minutes

Serves 24

Ingredients:

12 each 8" Pressed Mazina™ Tortillas (08043)

3 cups Water

3 cups Milk

1 1/2 cups Grits , quick cooking

1 Tbsp. Vegetable Oil

10 oz. Collard Greens , chopped

1 1/2 tsp. Cajun Seasoning

1/4 tsp. Cayenne Seasoning

1/4 tsp. Onion Powder

1/4 tsp. Garlic Powder

1/8 tsp. Paprika

1 tsp. Kosher Salt

1/2 tsp. Black Pepper

2 each Eggs , beaten

1 cup Country Style Gravy , prepared

1 Tbsp. Vegetable Oil

24 oz. Shrimp , shell off , chopped , raw

3 Tbsp. Cajun Seasoning

Chives , as needed

Directions:

1. In a medium stock pot over medium heat, combine water and milk, bring to a boil. Whisk in grits, reduce heat to low and allow to cook for 5-7 minutes.

2. Meanwhile, heat a large sauté pan over medium heat. Add oil and collard greens, sauté for 5-7 minutes or until wilted.

3. In a small bowl, combine Cajun seasoning, cayenne seasoning, onion powder, garlic powder, paprika, salt, and pepper. Set aside.

4. In a 2" hotel pan, combine grits, collard greens, and seasonings. Mix well to combine. Allow to cool slightly.

5. Pre-heat oven to 350°F.

6. Meanwhile, on a cutting board using a 3 1/8" round cutter, cut 4 rounds from each tortilla. Place each round in a greased muffin tin.

7. Combine the eggs with the cooled grits, mix well to combine. Scoop 1.5 oz of grits filling into each tortilla cup. Make a slight indentation in the center of each cup and place 1 tsp. of gravy in indentation. Bake in oven for 15-20 or until heated through.

8. While cups are baking, heat oil in a large sauté pan. Add chopped shrimp and remaining Cajun seasoning