



Savory Grits

By: Trish (Reynaert) Smith

Serves: 4

Ingredients

- 1 onion, diced
- 1 jalapeno, seeded and minced
- 1 poblano pepper, seeded and minced
- 1 red bell pepper, seeded and minced
- 1/4 cup low sodium vegetable stock
- 4 cups water
- 1 cup yellow grits
- 2 tablespoons vegan bacon bites
- 1 tablespoon nutritional yeast
- 1 teaspoon garlic powder
- 1/2 teaspoon sea salt
- 1/4 black pepper

Instructions

1. In a skillet over medium-high heat, sauté the onion, jalapeno, poblano, and bell pepper in the vegetable stock until tender
2. Add water and bring to a boil. Slowly add the grits whisking so the mixture does not form lumps
3. Turn the heat to low and add the bacon bits and seasonings. Cook until the grits are cream and thick, about 5-10 minutes
4. Serve warm