



Harveys Supermarkets Grits and Greens Casserole



Ingredient List

- 6 slices bacon, chopped
(optional, use turkey bacon or omit for a vegetarian dish)
- 1 small onion, finely chopped
- 4 cloves garlic, finely chopped
- 4 c. chicken broth, divided
- salt & pepper
- 1 lb. chopped southern style greens (collards, kale, mustard etc.)
- 1 c. grits, dry
- 1/4 c. apple cider vinegar
- 2 c. grated cheddar cheese, divided
- 1 c. salsa
- 1 egg, beaten

Directions

1. Preheat oven to 400 degrees F.
2. Grease an 8 inch square pan.
3. In a large dutch oven or heavy bottom stock pot, fry bacon until crisp. Remove bacon to a paper towel.
4. Add onion and garlic to pan with bacon drippings and cook over medium low heat until translucent and starting to brown. ****If you are making this a vegetarian dish and omitting the bacon just saute the onion & garlic in olive oil. If using turkey bacon you may need to add some olive oil as well.
5. Add, to the dutch oven with the onion & garlic, 1 cup broth and salt; bring to a boil over high heat.
6. Add greens, stir to coat in oil & broth and begin wilting the greens. Reduce heat to med-low, add the apple cider vinegar & salt and pepper generously. Cover and cook, stirring frequently, until greens are tender, 3-5 min, add a little more broth if the pan seems dry or the greens are sticking.
7. Meanwhile, bring 3 cups broth to a boil in a separate saucepan. Add the grits in a stream, whisking as you add them so they don't form lumps. Bring to a simmer over medium heat, then reduce heat to low, cover and cook until thick, whisking often.
8. In a small bowl combine 1 c. of the cheese, salsa and egg. Remove the grits from the heat and add in the egg mixture, mix well.
9. Spread about half the grits in the baking dish. Top with the greens, using a slotted spoon to remove them from the broth, then cover with the remaining grits, then sprinkle chopped bacon and the remaining cheese over the top.
10. Bake about 20 minutes or until the cheese is melted and bubbly....Enjoy! Perfect for breakfast, brunch, lunch or dinner!