



# RECIPES

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## LEMON PEPPER SHRIMP & GRITS

Seasoned with The BOLD Spice Collection by Chef Will Coleman

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Seasoned with the Saturday Mornings Spice from the BOLD Spice Collection by Chef Will Coleman.

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Serves 4 People | 10 minutes- prep time | 15 minutes- cooking time | 35 minutes - total time

### Ingredients:

(For the grits)

- 4 cups vegetable broth
- 1 lemon, juiced
- 1 1/2 teaspoons ground black pepper
- 1 cups Quick Cooking Grits
- 1/4 cup sour cream
- Green onions, for garnish

(For the shrimp)

- 1 tablespoon olive oil
- 2 teaspoons Saturday Mornings Spice
- 1 pound shrimp, peeled and deveined
- 1 tablespoon Saturday Mornings Spice

### Directions:

Place a small pot on the stove, over medium heat.  
Into the pot, pour in the vegetable broth, lemon juice, and pepper.  
Now, cover with a lid and bring to a simmer.  
Once the broth begins to simmer, slowly whisk in the grits.  
After all of the grits are into the broth, continue to whisk for another minute.  
Then, cover the pot back with a lid and reduce the heat to low. Cook for another five minutes.

While the grits are cooking, place a pan on the stove over medium heat.  
Add in the olive oil and allow the pan to heat up.  
Place the shrimp in the pan and cook for 2-3 minutes or until they become a bright pink color.  
Season with the Saturday Mornings spice then set the shrimp aside.

Using a spoon, fold in the sour cream into the grits. Finally, garnish with the green onions and serve with the shrimp.