

CopyCat Ruby Tuesday Shrimp and Grits

Ingredients

$\frac{1}{2}$ cup raw shrimp, shells on
 $\frac{1}{4}$ cup ground chicken
salt and pepper, to taste
Cajun spice, to taste
 $\frac{1}{4}$ cup green onions, chopped, for garnish
2 cups cooking grits
 $1\frac{1}{4}$ cups milk
butter, to taste
2 cups water, for grits
oil, as needed

Directions

Season the chicken and shrimp with salt, pepper, and Cajun spice.

Heat some oil in a pan over medium heat and begin cooking the chicken pieces.

Once the pieces are beginning to turn brown, throw in the raw shrimp and cook together until both meats are cooked all the way through.

Meanwhile, place a pot with water and milk for grits over medium-high heat. Sprinkle some salt for flavor.

Bring contents to a boil and slowly stir grits in. Stir occasionally to reduce lumps from forming.

Reduce heat and cover, continuing to stir occasionally.

Let cook for about 30 minutes or until creamy and consistent throughout.

Season grits to taste.

Pour grits into a bowl and spoon chicken and shrimp mixture on top and serve.