

## Grits with Chicken and Asparagus Topping©

### Grits—Ingredients:

1 cup	White Lily™ Quick Grits
1 tsp.	salt
1 Tbsp.	chicken granules
2 cups	water
8 oz.	cream cheese
1 cup	half & half
1 cup	grated cheese, cheddar, Swiss, etc.

### Method:

Stir grits, salt and chicken granules into a Pyrex™ dish. Stir in water. Vent the top and microwave 6 minutes. Stir. Close lid and microwave another 6 minutes.

Add cream cheese, whipping cream and cheese. Blend with the Magic Wand using the flat blade.

Grits will be very heavy!

Spray a 3-qt. Pyrex™ serving dish with Pam™. Fill with grits.

### Topping—Ingredients:

2 Tbsp.	olive oil
2 oz.	Kerry Gold™ Butter
1/2 tsp.	chili oil
1 large	onion, sliced
1 red	bell pepper, sliced
1 Tbsp. fresh	garlic, minced
1 lb. fresh	asparagus, snap off ends, peel nibs off, cut into one-inch pieces
2 tsp.	lemon pepper
1/2 tsp.	salt (optional)
2 Tbsp.	dry sherry wine
1 cup	half & half
1 pkg.	Knorr™ Hollandaise Sauce Mix
2-9 oz. pkgs.	Perdue™ Short Cuts pre-cooked chicken, cut into small pieces



### Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a large pot with Pam™. Heat oils and butter and sauté onion, bell pepper and garlic tender crisp. Add asparagus, lemon pepper, salt, sherry and half & half and bring to a boil until asparagus is tender crisp. Add hollandaise sauce mix and stir until mixture thickens. Add chicken.

Spoon mixture over grits and bake 15-20 minutes.

*Hint: Use shrimp or salmon.*

*Hint: Recipe can be made the night before. Make sure all ingredients are cold before putting into the refrigerator. Add chicken just before baking. Bake 40-45 minutes if cold.*