

Easy Parmesean Grits

Ready in **10 minutes**

Ingredients

- 1 cup quick grits
- ¼ cup parmesan
- 2 TBS butter
- 2 TBS heavy whipping cream
- ½ tsp salt
- Shredded mozzarella (optional)
- Shredded sharp cheddar (optional)

Preparation

1. **Boil four cups of water and the salt on the stove.**
2. Whisk in the grits, stirring to ensure they're smooth and thick, about 5 minutes.
3. **When thickened, add the parmesan, butter, and whipping cream. Stir until incorporated. Remove from heat and let stand for 2-3 minutes. Taste for seasonings.**
4. **Ladle into individual bowls and top with extra cheese. Enjoy immediately!**