

# Creamy Cheddar Cheese Grits with Sautéed Spinach, Pancetta, and Poached Eggs

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Serves: 4 servings

## Ingredients

- 4 oz pancetta; chopped into small cubes
- 1 shallot, minced
- 1 garlic clove, minced
- ¼ teaspoon red pepper flakes; optional
- 1 6oz bag fresh spinach, stems removed; this doesn't have to be a perfect measurement, roughly about 5 cups
- 1½ cup whole milk, or 2%
- 1½ cup vegetable stock
- 1 cup corn grits/polenta
- salt and pepper to taste
- butter; optional
- ½ cup good quality white cheddar cheese; shredded; plus more for topping
- eggs; amount varies depending on how much you would like per serving
- fresh chives and/or parsley for topping, chopped; optional



## Instructions

1. In a large skillet over medium heat, cook the pancetta until browned, stirring frequently
2. Add in the shallot with a tiny bit of salt, and cook until softened
3. Add in the garlic and red pepper flakes and cook until fragrant, stirring frequently, being careful not to brown the garlic, about 30 seconds
4. Add in the spinach and cook until just wilted, and remove from heat
5. In a medium sauce pan, bring the milk and stock to just under a boil
6. Pour in the grits into the milk/stock mixture in a slow and steady stream, while whisking to avoid clumps
7. Cook for about 5 minutes, or as long as the package directions recommend
8. Add in 1 tablespoon butter, and ½ cup cheese to the grits and gently fold them in
9. Meanwhile, poach as many eggs as desired
10. Place the cooked grits onto a plate, and cover with some of the spinach/pancetta mixture, then the poached egg, and top with salt, pepper, cheese, and herbs
11. Serve immediately

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/creamy-cheddar-cheese-grits-sauteed-spinach-pancetta-poached-eggs/>