



Roasted Tomatoes with Goat Cheese Grits

Prep Time: 15 min Cook Time: 1 hour Yield: 4 servings

Ingredients

3 cups cherry tomatoes
3 tbsp olive oil, divided
3 cloves garlic, minced
3 cups spinach or kale

3 cups water
1 cup grits
4 oz plain goat cheese
1/2 tsp salt

Instructions

- Preheat oven to 425 degrees. Toss tomatoes with 1 tablespoon oil and roast on baking sheet 30 minutes, turning halfway through.
- Heat the remaining oil in a pan and saute garlic until fragrant. Add greens and turn off heat. Continue stirring to wilt greens and remove to a bowl.
 - In the same pan bring water to a boil. Add grits and whisk until smooth. Simmer 15 minutes until thick. Add goat cheese and salt. Serve hot with tomatoes and greens.