

Roasted Tomatoes over Parmesan Grits

3 cups chicken broth
2 cups heavy cream
1 cup quick grits
1/4 cup plus 2 tablespoons freshly shredded Parmesan cheese
1 (10 oz.) package grape tomatoes
1 1/2 teaspoons olive oil
1 tablespoon balsamic vinegar
Freshly ground black pepper

Preheat oven to 400°.

Bring chicken broth and heavy cream to a simmer in a large heavy saucepan over medium-low heat, about 5 minutes.

Add grits, reduce heat to low. Stirring often, cook for 30 minutes, until grits are no longer crunchy.

Meanwhile, cut tomatoes in half. Toss in olive oil. Arrange in a single layer on a rimmed baking sheet and bake at 400 ° for 15 minutes. Add balsamic vinegar and toss.

Remove grits from heat and stir in Parmesan cheese.

Serve tomatoes over grits. Sprinkle with pepper before serving.

Serves 8