
ROASTED TOMATOES AND PARMESAN GRITS

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

Preheat the oven to 400°F.

Bring the chicken broth and heavy cream to a simmer in a large heavy saucepan over medium-low heat, about 5 minutes. Add the grits. Stirring often, cook for 20 minutes, until the grits are no longer crunchy.

While the grits are cooking, cut the tomatoes in half and place on a rimmed baking sheet. Toss the tomatoes in olive oil and arrange in a single layer. Bake for 15 minutes. Add the balsamic vinegar and toss.

Remove the grits from the heat and stir in the Parmesan cheese. Serve the tomatoes over the grits. Sprinkle with the pepper before serving.

Serves 8