

Lunch/Dinner
Go deeper
with flavor

Bayou Bowl

Boursin® Product: Puck **Portions:** 12 **Serving Size:** 1 Bowl

This elegant re-imagining of a down-home favorite layers Boursin grits, shrimp, and a gourmet Cajun tomato sauce to achieve an amazing depth of flavor.

Ingredients:

Boursin grits:

yields 12, 1¼ C portions

- 12 C grits, white, fully cooked amount
- 3 C Boursin, Garlic & Fine Herbs, puck

Cajun tomato sauce:

yields approximately 12, 1 C portions

- ⅓ C grapeola
- 6 C bell pepper, green, medium dice
- 3 C red onion, medium dice

- 1½ C celery, medium dice
- 3 C corn, white & gold blend, frozen
- 6 C andouille, medium chunks
- 9 C tomato sauce, prepared

Additional Ingredients:

- 72 shrimps, 16/20, tail-off
- 12 wedges garlic toast, thick-sliced, baked

Preparation:

- For grits:** Cook grits per your desired operational recipe instructions. Remove hot grits from heat and fold in the Boursin, to evenly combine. Reserve hot for service.
- For Cajun sauce:** Heat oil, in non-stick pan, over high heat. Add peppers, onions & celery; sauté 5 minutes to caramelize and soften. Add corn and andouille, stir to evenly combine and sauté additional 3 minutes. Add tomato sauce, stir to evenly combine and simmer for 2 minutes. Reserve hot for service.
- Sauté shrimps to order, as needed.
- To make 1 order:** Place 1 heaping cup of Boursin grits in the center of a bowl, making a nest by pushing out the edges of the grits, leaving a somewhat hollow center. Place 1¼ C of the hot Cajun tomato sauce in the center hole of the grits. Top the sauce with 6 freshly sautéed shrimps. Place a wedge of garlic toast down into the side of the grits, on one of the edges of the bowl. Repeat for the other orders.



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Operator Tips

- Works well as both an a la carte item and a buffet item.
- Substitute chicken or crawfish for the shrimp.
- Serve in a cast iron pan for a visual appeal.
- Boursin also works well with yellow cornmeal.
- For more information, please call 1.800.215.8112.