

# Breakfast

## Grits with a Fried Egg and Tomato Balsamic

*\*Vegetarian, Gluten-Free*

There are so many ways to prepare grits. This recipe incorporates the flavor of balsamic vinegar into the mix. Give this unique way to make grits a try.

### You'll Need

- Grits
- Salt & pepper
- Water
- Butter
- 1 egg
- Tomato Sliced
- Olive Oil
- Balsamic Vinegar



### Directions

- Follow directions on box on how much grits and water are needed and add these to a microwaveable bowl. Add salt, pepper, and a dollop of butter. Microwave for recommended time on box.
- Grease a frying pan with some olive oil. Let the pan heat up so that the egg doesn't run. Once the oil begins to get wavy, crack the egg into the frying pan. Add salt and pepper. Flip egg over once it's able to be lifted from pan. Turn heat off and let it finish by sitting in pan.
- Remove grits from microwave. Place fried egg on top of grits. And on top of egg, add tomato slices. Add salt, pepper, olive oil, and a touch of balsamic vinegar.

### Play With Your Food

- Top with sliced green onion
- Add some chopped fresh basil

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