

Blackened Cajun Drum

with Collard Greens & Cheddar Grits

Mardi Gras in New Orleans usually means lots of Southern food—and you can't have Southern food without grits. Originally a Native American dish, grits is a porridge made from ground corn that often accompanies fresh fish. We're adding extra flavor to ours by melting in cheddar cheese, resulting in a perfectly creamy side. And in traditional Cajun fashion, we're blackening the drum fillets (deliciously charring their coating of spices).



Ingredients

- 4 Drum Fillets
- 1¼ Cups Yellow Grits
- 3 Cloves Garlic
- 1 Bunch Collard Greens
- 1 Yellow Onion
- 1 Large Bunch Parsley

Knick Knacks

- 4 Tablespoons Butter
- 2 Ounces Cheddar Cheese
- 1 Tablespoon White Wine Vinegar
- 2 Tablespoons Cajun Spice Blend

(Smoked Paprika, Ground Yellow Mustard, Dried Onion Powder, Garlic Powder, Dried Oregano, Dried Thyme & Cayenne Pepper)

Makes 4 Servings

About 700 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp27

1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and thinly slice the garlic and onion. Remove and discard the stems of the collard greens; thinly slice the leaves. Pick the parsley leaves off the stems; discard the stems. Grate the cheddar cheese. Pat the fish fillets dry with paper towels; coat with **half the spice blend** and season with salt and pepper.

2



Make the cheddar grits:

In a medium pot, heat **5 cups of water** and a **big pinch of salt** to boiling on high. Once boiling, stir in the **grits**; reduce the heat to low. Cook, stirring frequently, 5 to 7 minutes, or until the water is absorbed and the grits are tender. Remove from heat and stir in the **butter** and **cheddar cheese** until well combined; season with salt and pepper to taste. Cover and set aside in a warm place. Just before serving, transfer to a serving dish.

3



Cook the aromatics:

While the grits cook, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic, onion** and **as much of the remaining spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

4



Add the collard greens:

Add the **collard greens, vinegar** and **¼ cup of water** to the pan of aromatics; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thoroughly combined and the collard greens have softened. Transfer to a serving dish; loosely cover with aluminum foil and set aside. Wipe out the pan.

5



Cook the fish:

In the same pan used to cook the collard greens, heat 1 tablespoon of olive oil on medium-high until hot. Add the **seasoned fish fillets**; cook 2 to 3 minutes per side, or until slightly blackened on the outside and cooked through. Remove from heat.

6



Serve your dish:

Transfer the **cooked fish fillets** to a serving dish; garnish with the **parsley**. Season the **cheddar grits** with pepper. Serve with the **collard greens** on the side. Enjoy!