

Roasted Hatch Chile Cheese Grits with Fried Egg

(Adapted from [Fearless Dining](#))

Grits

1 package fresh mozzarella cheese, chopped

1/4 cup chopped fire roasted hatch chiles

3/4 cup milk

4 eggs

1 tablespoon olive oil

fresh chives

jalapenos

salt/pepper to taste

In a pot, cook the grits according to package instructions. (I used 1 cup grits to 3 cups water with 1/2 teaspoon salt.)

When the grits are almost done, add milk, chiles and cheese.

Cook an additional 10 minutes until the cheese is melted throughout the grits.

In a frying pan, add oil and allow the pan to heat up.

Cook 4 fried eggs, sunny side up.

Use salt and pepper to taste.

Spread grits on a plate and top with an egg.

Sprinkle chives on top.

Serve hot.