

SIDE DISH

Fontina Grits and Collards

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$1.48	457 kcal

You can never have too many Southern recipes, so give Fontina Grits and Collards a try. For \$1.48 per serving, you get a side dish that serves 6. Watching your figure? This gluten free recipe has 457 calories, 15g of protein, and 38g of fat per serving. 1 person has tried and liked this recipe.

Ingredients

☐ ¼ cup butter or margarine	☐ 1½ cups chicken broth
☐ ¾ pound collard greens	☐ ½ pound fontina cheese, cut into small cubes
☐ 1¼ cups heavy whipping cream	☐ ½ cup uncooked quick-cooking grits
☐ 1 cup finely chopped sweet onion	☐ 2 tablespoons water

EQUIPMENT Sauce pan

Method

- 1 Wash collard greens thoroughly, and cut off stems. Stack leaves; roll up lengthwise.
- 2 Cut 2 lengthwise slits down leaves; cut crosswise into 1/4" strips, and set aside.
- 3 Melt butter over medium heat in a saucepan.
- 4 Add onion; saut 3 minutes or until tender.
- 5 Add collard greens; sprinkle with water, and cook, covered, 4 to 5 minutes or until greens are tender.

- 6 Combine broth and cream in a large saucepan; bring to a simmer over medium heat. Reduce heat to low; stir in grits, and cook, uncovered, 10 minutes.
- 7 Add cheese; stir until melted. Stir in cooked collard greens.

Nutrition per serving			
	457	15 g	38 g
	KCAL	PROTEIN	FAT
			17 g
			CARBS
Saturated Fat			20.3 g · 127% of daily needs
Fibre			3.1 g · 12% of daily needs
Sugar			4 g · 4% of daily needs
Sodium			635 mg · 28% of daily needs
Cholesterol			101 mg · 34% of daily needs
Vitamin C			21.6 mg · 26% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/fontina-grits-and-collards-148334