

Chicken Caprese Stuffed Vidalia® Onions

Ingredients

6 large Vidalia onions
2 cups diced grilled Springer Mountain Farms Chicken*
1 8-ounce package fresh mozzarella pearls
1 cup diced fresh tomatoes
¼ cup chopped fresh basil
Salt and pepper

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Peel and cut ends off onions. Scoop out onions leaving bottom and sides intact.

Combine remaining ingredients in a bowl. Scoop mixture into onions, mounding to overfill.

Place onions on Lodge cast iron grill and place on preheated grill. Cook 40-60 minutes at 350° F or until tender.

*marinate chicken before grilling with oil, fresh garlic, fresh basil and lemon juice.

