

## **Chicken Cheese Dip Stuffed Vidalia® Onions**

### **Ingredients**

6 large Vidalia onions  
½ pound white American cheese  
1 can Rotel® tomatoes or tomatoes with green chilies  
¼ cup chopped cilantro  
2 cups diced grilled Springer Mountain Farms Chicken \*

### **Method**

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

Peel onions, cut ends off and scoop out center leaving sides and bottom intact. Combine remaining ingredients in a bowl.

Scoop mixture into onions, mounding so they are full. Depending on size of onions, you may have some mixture left. Add the onions to the preheated grid. Cook at 350° for 40-60 minutes or until tender.

\*Marinate chicken before grilling in a mixture of oil, lime juice, salt, pepper and cilantro.

