

Caprese Chicken

Thank you to Greensbury Market for the chicken that inspired this recipe.

Ingredients

2 boneless, skinless chicken breasts
Canola oil
½ tbsp kosher salt
1 tsp black pepper
Fresh mozzarella slices, cut in half
Basil leaves
2 Roma tomatoes, sliced into ¼ inch rounds
½ tbsp minced garlic
Balsamic glaze

Equipment

Big Green Egg Cherry Wood Smoking Chips
convEGGtor

Method

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C with cherry chips.

Cut horizontal slits in the chicken breast being sure to not slice all the way through the chicken about ¾ of an inch apart. Coat with canola oil, and season with salt and pepper. Fill each of the slits with minced garlic, one tomato, one basil leaf and one half of a mozzarella slice.

Place on the EGG and cook for 30-45 minutes or until the internal temperature has reached 165°F/74°C. Remove from the EGG and drizzle with balsamic glaze. Enjoy!

Big Green Egg
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