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please visit us online at VidaliaOnion.org



Thrill Your Grill!

**Sweeten Your Summer
with Chef Jon Ashton's
Grilling Recipes**

Submit your own
Vidalia® Onion recipe
for a chance to win!



Enter the Very Vidalia® Recipe Contest to Win!

Celebrity chef and television personality Jon Ashton invites you to submit your original recipe using Vidalia Onions grilled or prepared any other way.

The winner will choose between flying to Orlando for a fun summer vacation getaway or having Chef Ashton fly to their hometown to prepare a sweet summertime grilled feast for their family.

For more information and to check out Chef Ashton's grilling recipes, visit **VidaliaOnion.org**

Chef Jon Ashton's Vidalia® Onion Stuffed Grilled Chicken

- 4 boneless skinless chicken breasts
- 1 sliced and grilled Vidalia Onion
(plus extras for garnish, if desired)
- 1 cup ricotta cheese
- 4 tablespoons sharp cheddar cheese, grated
- 3 tablespoons flour
- 2 tablespoons fresh basil, minced
- 1 large egg



Preheat grill to 350°F. Cut the Vidalia Onion into 1/2" thick rings and grill until tender and caramelized (approx. 3 minutes per side). Chop into 1/8" pieces.

In a medium-sized bowl, mix the chopped Vidalia Onion with cheeses, flour, basil and egg. Season with salt and pepper. Chill in the refrigerator.

Next, cut a 2-inch horizontal slit in thickest part of each chicken breast. Stuff an equal amount of the Vidalia Onion and cheese mixture into each chicken breast and secure the cut with a toothpick. Refrigerate until ready to grill.

Season chicken with salt and pepper and coat with olive oil. Place on grill and cook approximately 5 minutes per side. Chicken is done when pierced with a fork and juices run clear. (Makes 4 servings)