

BBQ Stuffed Chicken Recipe

This is one of my favorite dishes done on the BBQ, it's really simple, quick and tastes great too!

Take your chicken breast, slice it in half, to leave a nice, large and flat piece of meat to work with.

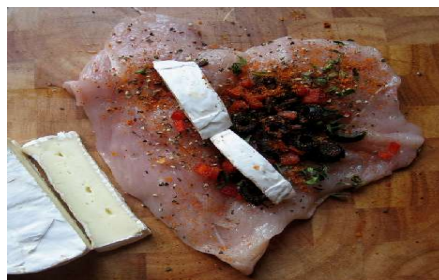
On this occasion I've roughly chopped some Oregano, Lemon Thyme and Red Pepper. Add some Brie cheese and a few spices.



Finely chop the Oregano, Lemon Thyme



Next, chop half a red pepper. The herbs and peppers will added to the center of the chicken breasts.



Take a few slices of Brie cheese and add to a breast of chicken sliced in half and battered flat.



Roll up the chicken breasts and tie with string. Add/rub in some dry herbs and spices this will add flavour and colour.



BBQ/grill directly or indirectly. Indirect grilling is where you have the charcoal coals on one half of the BBQ and place the chicken on the other half and close lid. This method does take a bit longer, but results in the meat being more moist. Cook at 300F for 30 minutes.



Serve and enjoy.

For more information please visit our website www.forfoodsmokers.co.uk.