



DOMEX
superfresh™
growers

Cherries

Cherry Stuffed Grilled Chicken

Yield: 4 servings

1-1/2 cups pitted and coarsely chopped Superfresh Growers cherries

1/4 cup chopped onion

1 teaspoon chopped fresh sage

1/2 teaspoon each salt and chopped fresh thyme

4 boneless, skinless chicken breast halves (4 to 6 oz. each)

3 tablespoons olive oil

2 tablespoon white wine vinegar

1-1/2 teaspoons garlic salt

1/2 teaspoon coarsely ground pepper

Combine cherries, onion, sage, salt and thyme; mix well. Cut a pocket on the thicker side of the chicken breast; sprinkle lightly with salt if desired. Stuff 1/4 of cherry mixture into the pocket; close opening with metal skewers or wooden picks. Combine oil, vinegar, garlic salt and pepper; mix well. Marinate stuffed chicken breasts 1/2 hour in refrigerator. Broil or grill chicken breasts, brushing with marinade, until fully cooked and juices run clear when sliced.

Oven Method: Brown stuffed chicken in oven-safe skillet on both sides. Bake at 375° F 12 to 15 minutes or until juices run clear.