



SMOKED STUFFED CHICKEN THIGHS



Stuffing Ingredients:

- 4 oz Cream Cheese (room temperature)
- Sauteed Mushrooms, Red Bell Peppers, Red Onions, minced Garlic, Green Onions
- Shredded Parmesan Cheese
- Italian Bread Crumbs
- Salt, and Pepper to taste

Flatten skin on boneless Chicken Thighs between plastic wrap with a wooden mallet. Season the inside of the thighs with EVOO and a Poultry seasoning. Mix stuffing ingredients and spread equal portions on the Chicken Thighs. Fold the chicken thighs over and tie them with twine to hold the stuffing in.

Lightly coat and season both sides of the Stuffed Thighs with EVOO and Poultry seasoning. Preheat your Pellet Grill to 180°F using Hickory, Apple, Cherry, or Maple Gourmet BBQ Pellets and smoke the stuffed thighs for 1 hour. Increase the pit temperature to 325°F until the internal temperature reaches 180°F. (approx. 2 hours total)

