

GRILLED CHICKEN BREASTS WITH SPICY PEACH GLAZE

Preparation: **20 mins.** | Cooking: **30 mins.** | Servings: **8**

INGREDIENTS

8 frenched chicken breasts
4 ripe peaches, cut in half and pitted
1 small jalapeno, finely chopped
2 cups peach preserves or jam
3 tbsp. olive oil, plus more for brushing
2 tbsp. soy sauce
1 tbsp. Dijon mustard
1 tbsp. finely chopped garlic
Kosher salt and freshly ground black pepper



INSTRUCTIONS

Combine the peach preserves, olive oil, soy sauce, mustard, garlic and jalapeno in a medium bowl, and season with salt and pepper. Reserve 1/2 cup. Preheat the grill. Brush the chicken with olive oil, and season with salt and pepper. Place the chicken skin-side down, and cook until golden brown, 6 to 7 minutes. Turn over, and continue cooking for 5 to 6 minutes. Brush both sides with the peach glaze, and continue cooking until done, an additional 4 to 5 minutes. Place the peach halves cut-side down on the grill, and grill for 2 minutes. Turn over, brush with the reserved 1/2 cup of peach glaze and grill until the peaches are soft, 3 to 4 more minutes.