

Grilled Peach Jalapeño Chicken

WITH PEACH & CORN SALSA



INGREDIENTS

- 2½-3 lbs boneless, skinless chicken breasts
- 2 tbsp avocado oil
- 1½ tsp kosher salt
- 1 tsp black pepper
- 1½ tsp smoked paprika
- 1½ tsp garlic powder
- ⅓ cup peach preserves
- 3 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- 1 tbsp olive oil
- Pinch of red pepper flakes (optional)

Peach & Corn Salsa

- 3 ripe peaches, diced
- 2 ears fresh sweet corn, grilled and cut off the cob (about 1½ cups kernels)
- 1 small shallot, finely diced
- 2 garlic cloves, minced
- ⅓ cup chopped fresh cilantro
- Juice of 2 limes
- 1 tbsp olive oil (optional)
- ½ tsp kosher salt
- Fresh cracked black pepper
- 1 jalapeño, finely diced (optional)

DIRECTIONS

1. Preheat your grill to medium-high heat.
2. Pat the chicken dry, drizzle with avocado oil, and season both sides with salt, pepper, smoked paprika, and garlic powder.
3. Grill the corn, turning occasionally, until lightly charred on all sides, about 8-10 minutes. Remove from the grill and let cool slightly.
4. Place the peach halves cut-side down on the grill and cook for 2-3 minutes, just until grill marks appear and the peaches begin to soften. Remove and let cool.
5. Cut the corn kernels from the cob and dice the grilled peaches.
6. In a large bowl, combine the peaches, corn, shallot, garlic, cilantro, lime juice, olive oil, salt, and pepper. Stir to combine. Add jalapeño if desired, or serve it on the side.
7. In a small bowl, whisk together the peach preserves, apple cider vinegar, Dijon mustard, olive oil, and red pepper flakes.
8. Grill the chicken for 5-7 minutes per side, or until it reaches an internal temperature of 165°F.
9. During the last 2-3 minutes of cooking, brush the chicken generously with the peach glaze, flipping once or twice so the glaze caramelizes.
10. Slice the chicken and serve topped with the peach and corn salsa. Garnish with extra cilantro, lime wedges, and jalapeños if desired.