

Chicken with Picante Peach Salsa (Grilled)

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Servings: 4

2/3 cup medium picante sauce

2 tablespoons lime juice

1 can (15 ounce) peach halves in heavy syrup, drained and diced

1/3 cup red or green bell pepper, chopped

2 (about 1/4 cup) green onions, sliced

1/2 teaspoon ground cumin

1/2 teaspoon chili powder

1 3/4 pounds boneless/skinless chicken breast halves

1/2 cup peach or apricot preserves

In a medium bowl, stir 1/3 cup of the picante sauce, lime juice, peaches, pepper and onions. Reserve for serving.

In a small bowl, stir the cumin and chili powder. Season the chicken as desired. Sprinkle the chicken with the cumin mixture. In another small bowl, stir the remaining picante sauce and preserves.

Lightly oil the grill rack. Heat the grill to medium. Grill the chicken for 15 minutes or until cooked through, turning and brushing often with the preserve mixture. Discard any remaining preserve mixture.

Serve the chicken with the reserved peach salsa mixture.

Per Serving (excluding unknown items): 6 Calories; trace Fat (13.7% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat.