

**Chicken, Grilled**

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# **Grilled Chicken and Peaches with Chipotle Peach Dressing**

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**Servings: 4**

**1/3 cup peach preserves**  
**1/3 cup peach nectar**  
**4 teaspoons red wine vinegar**  
**2 teaspoons adobo sauce from canned chipotle chiles**  
**2 teaspoons olive oil**  
**4 boneless/ skinless chicken breast halves (skin on)**  
**3 large peaches, sliced**  
**cilantro (for garnish)**

In a bowl, combine the peach preserves, peach nectar, vinegar, adobo sauce and olive oil.

On the grill over medium-high heat, grill the chicken and peaches until done.

Place a chicken breast on each of four serving plates. Surround the chicken with peaches.

Top with the dressing and cilantro.

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Per Serving (excluding unknown items): 127 Calories; 2g Fat (15.5% calories from fat); 1g Protein; 28g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 1/2 Fruit; 1/2 Fat; 1 Other Carbohydrates.