

PEACHFEST



GRILLED CHICKEN AND PEACH SKEWERS

Makes 6 servings

$\frac{2}{3}$ cup olive oil

3 tablespoons apple cider vinegar

$\frac{1}{2}$ cup peach jam

2 $\frac{1}{4}$ pounds boneless chicken breast, cut into 2" cubes

3 peaches

2 small onions

8 skewers (if using wood/bamboo, soak for at least 30 minutes in cool water; otherwise, use metal)

Steamed brown rice, for serving

In a large bowl, whisk the olive oil, cider vinegar, and jam until evenly blended. Add the chicken and toss to coat. Cover and refrigerate for 2 to 4 hours, or up to 1 day.

Using a slotted spoon, transfer the chicken to a large plate. Pour the marinade into a small saucepan and boil for 3 minutes, or until slightly thickened. Set aside to cool.

Cut the peaches lengthwise into quarters, then cut quarters into halves. Peel the onions, then cut them lengthwise into quarters and cut the quarters into halves as well.

Prepare a grill for cooking over direct medium heat. Thread the chicken, peaches, and onions onto 8 skewers. Grill the skewers, turning and basting with the marinade 3 times during the first 6 minutes. Continue grilling until the internal temperature of the chicken reaches 165 °F, about 12 to 15 minutes total.

Serve with steamed brown rice.

Recipe by Chef Jim Dodge

Grab a
napkin and
bite in!