



THE BEST MEALS HAPPEN AT HOME
make meals go further throughout the week

[HOME](#)[ABOUT](#)[RECIPES](#)[VIDEOS](#)[FIND STORE](#)

CHICKEN WITH PICANTE PEACH SALSA

[More Main Dishes](#)[Like 0](#) [Pin it](#) [Email](#) [Print](#)

Chicken with Picante Peach Salsa

Prep Time: 10 Minutes | Total Time: 25 Minutes | Servings: 4

INGREDIENTS

- 2/3 cup Pace® Picante Sauce - Medium
- 2 tablespoons lime juice
- 1 can (about 15 ounces) peach halves in heavy syrup, drained and diced
- 1/3 cup chopped red bell pepper or green bell pepper
- 2 green onion, sliced (about 1/4 cup)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1 3/4 pounds skinless, boneless chicken breast halves
- 1/2 cup peach preserves or apricot preserves

DIRECTIONS

1. Stir 1/3 cup picante sauce, lime juice, peaches, pepper and onions in a medium bowl. Reserve the mixture to serve with the chicken.
2. Stir the cumin and chili powder in a small bowl. Season the chicken as desired. Sprinkle the chicken with the cumin mixture. Stir the remaining picante sauce and preserves in a small bowl.
3. Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 15 minutes or until it's cooked through, turning and brushing often with the preserve mixture. Discard the remaining preserve mixture.
4. Serve the chicken with the peach salsa mixture.

NUTRITIONAL INFORMATION PER SERVING:

Calories - 282, Total Fat - 3.5g, Cholesterol - 96mg, Sodium - 300mg, Dietary Fiber - 2.1g, Protein - 29.4g

[Back To All Recipes](#)



[Privacy Policy](#) | [Terms & Conditions](#) | [AdChoices](#)

©2017 Unilever, ©2017 General Mills, ©2017 Conagra Brands, Inc., ©2017 CSC Brands, LP.