

# Grilled Chicken and Peaches with Chipotle-Peach Dressing

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		vegetable oil spray
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	extra virgin olive oil
1	teaspoon	chopped fresh cilantro
3	large	peaches - rinsed, fuzzed and cut into 8 wedges
4		boneless chicken breast halves with skin

Coat rack with spray. Prepare barbecue. (med high heat). Stir preserves, next 3 ingredients, 2 tspns oil, and chopped cilantro in a medium bowl; season with salt and pepper. Transfer 1/4 cup to a small bowl.

Brush peaches, then chicken with oil and dressing from small bowl. Sprinkle with salt and pepper. Grill chicken until cooked through, about 7 minutes per side. Grill peaches until slightly charred, 2 minutes per side.

Place 1 chicken breast on each of 4 plates. Surround with peaches. Drizzle dressing from medium bowl over chicken and peaches. Garnish with cilantro sprigs.