

## Seasonal Eating



## Grilled Chicken with Fresh Peach Chutney

2 1/2 cups peeled and chopped peaches  
3/4 cup finely chopped red onion  
1/4 cup brown sugar  
1/4 cup rice wine vinegar  
1 1/2 tablespoons finely chopped ginger root  
1/4 teaspoon kosher salt  
1/4 cup chopped cilantro  
1 tablespoon fresh lime juice  
6 boneless, skinless chicken breasts  
Salt  
Black pepper  
Dried thyme

In a saucepan combine peaches, onion, sugar, vinegar, ginger root and salt. Bring to a boil, reduce heat slightly and cook for about 5 minutes. Remove from heat and let cool to room temperature. Stir in cilantro and lime juice. Meanwhile, pound chicken breasts with a meat mallet to flatten to an even thickness, about 1/2" thick. Sprinkle both sides with salt, pepper and thyme. Grill or broil until cooked through, about 6-8 minutes per side. Remove to serving plate and top with chutney.