

Seasonal Eating

Glazed Chicken with Curried Cucumber Peach Salsa

2 medium peaches, peeled, pitted and chopped (about 2 cups)
1 teaspoon lemon juice
2 mini English cucumbers or half a large, chopped (about 1 cup)
1/2 green bell pepper, chopped
1/4 cup chopped onion
1/2 jalapeño pepper, finely chopped
2 tablespoons finely chopped fresh cilantro
5 tablespoons peach or apricot preserves, divided
1 teaspoon curry powder
1/2 teaspoon kosher salt
1/4 teaspoon red pepper flake
2 tablespoons butter
4 small, boneless, skinless chicken breasts
Kosher salt
Black pepper

In a large bowl stir together the peaches and lemon juice. Add the cucumbers, bell peppers, onion, jalapeno, cilantro, curry powder, salt, red pepper flakes and 3 tablespoons of preserves. Mix well and let stand for at least 30 minutes. Meanwhile, in a skillet, melt the butter. Add the chicken breasts and sprinkle with salt and pepper. Cover and cook over medium high heat for 7-8 minutes. Turn over, season with salt and pepper, cover and cook another 5 minutes. Spoon the remaining 2 tablespoons of preserves over the top of the chicken and cover and cook until chicken reaches 160 degrees, about another 2-3 minutes. Place chicken breasts on four plates and pour any drippings in the pan over the top. Spoon the salsa next to the chicken and serve immediately.