

Peachy Chicken Picante

Ingredients

- 1 lb boneless chicken breast, cubed
- 1 packet taco seasoning mix
- 2 Tbsp olive oil
- 1 cup salsa
- $\frac{1}{3}$ cup Delaware peach preserves
- 8 leaves from Romaine hearts
- 1 large peach

Directions

1. Cube 1 pound boneless chicken breasts. Add taco seasoning to a gallon size storage bag. Add chicken, zip, and shake.
2. Heat a large skillet and add 2 tablespoons of olive oil. Add seasoned chicken to skillet and cook thoroughly.
3. Add 1 cup of salsa and $\frac{1}{3}$ cup Delaware peach preserves. Stir to coat. Cover skillet and simmer for 10 minutes.
4. Place 2 leaves of the Romaine hearts on each plate. Top with peachy chicken picante. Peel and slice fresh peach, divide evenly to dress each plate.

Handling & Storage

Choose peaches with firm, fuzzy skins that yield to gentle pressure when ripe. Avoid blemishes.

Store unripe peaches in a paper bag. When ripe, store at room temperature for use within 1-2 days.

Nutritional Information

Calories: 335

Total Fat: 15.7 g

Saturated Fat: 3.3 g **Trans Fat:** 0.0 g

Cholesterol: 101 mg

Sodium: 1044 mg

Total Carbohydrates: 13.1 g

Dietary Fiber: 2.8 g **Sugars:** 5.7 g

Protein: 34.5 g

Serves: 4