

This Jalapeño Peach Chicken Is the Ultimate Summer Dinner

Jalapeño Peach Chicken ??



TIME
7 min

TEMP
165°F

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INGREDIENTS

- 4 boneless, skinless chicken thighs
- 2 ripe peaches, diced
- 1 jalapeño, thinly sliced
- 2 tbsp olive oil
- ... cup honey
- 2 tbsp soy sauce
- 2 cloves garlic, minced
- 1 tbsp apple cider vinegar
- Salt and pepper, to taste
- Fresh cilantro, chopped, for garnish

Ingredient Notes & Swaps:

Peaches: Fresh is best, but canned (in juice, not syrup) or nectarines work too.

Jalapeños: Want more heat? Leave the seeds in. Prefer milder? Use poblano or omit entirely.

Chicken Thighs: Skin-on adds more flavor, but skinless keeps it lighter and easier to glaze.

Vinegar: Apple cider vinegar adds tang; rice vinegar or lemon juice can sub in a pinch.

Step-by-Step Instructions:

1. Preheat the Grill:
2. Make the Honey Glaze:
3. Season & Grill the Chicken:
4. Cook the Peach-Jalapeño Topping:
5. Glaze & Finish on the Grill:
6. Serve and Garnish:

Tips for Success:

Marinate ahead by letting the chicken soak in half the glaze for 30 minutes (reserve the rest for topping).

Grill peaches for extra char flavor-just toss a few wedges on the grill while the chicken cooks.

Always rest the chicken for 3-5 minutes after grilling to retain juices.

Use a meat thermometer for perfect doneness (165°F is your goal).

What to Serve With Jalapeño Peach Chicken:

Steamed white or jasmine rice to soak up the glaze

Grilled corn, zucchini, or asparagus

A tangy cabbage slaw with lime vinaigrette

Try it with a Southern flair alongside: Tomato

Skillet with Okra and Sausage

Easy Turkey Wings

Sheet Pan Quesadillas for a fun, fusion-style dinner

Storage & Leftovers:

DIRECTIONS

1. **Preheat the Grill:** Set your grill to medium-high heat. If using charcoal, make sure the coals are hot and glowing.
2. **Make the Honey Glaze:** In a bowl, whisk together the honey, soy sauce, minced garlic, and apple cider vinegar until well combined. This will be the base of your sweet-and-savory glaze.
3. **Season & Grill the Chicken:** Pat chicken dry. Rub with olive oil, then season with salt and pepper. Place chicken on the grill and cook for 6-7 minutes per side, or until internal temp reaches 165°F (74°C).
4. **Cook the Peach-Jalapeño Topping:** While the chicken grills, heat a skillet over medium heat. Add the diced peaches and jalapeño slices, then pour in the honey mixture. Simmer for 5 minutes, stirring occasionally, until the sauce begins to thicken.
5. **Glaze & Finish on the Grill:** Brush grilled chicken thighs with the peach-jalapeño glaze. Grill for an additional 1-2 minutes per side to caramelize the glaze.
6. **Serve and Garnish:** Plate the chicken and spoon extra peach-jalapeño mixture over the top. Garnish with chopped fresh cilantro and serve immediately.
7. **Tips for Success:** Marinate ahead by letting the chicken soak in half the glaze for 30 minutes (reserve the rest for topping).
8. **Grill peaches for extra char flavor-just toss a few wedges on the grill while the chicken cooks.**
9. **Always rest the chicken for 3-5 minutes after grilling to retain juices.**

10. Use a meat thermometer for perfect doneness (165°F is your goal).
11. What to Serve With Jalapeño Peach Chicken: This dish shines when paired with light, summery sides:
12. Steamed white or jasmine rice to soak up the glaze
13. Grilled corn, zucchini, or asparagus
14. A tangy cabbage slaw with lime vinaigrette
15. Try it with a : Southern flair alongside: Tomato Skillet with Okra and Sausage
16. Easy : Turkey Wings
17. Sheet : Pan Quesadillas for a fun, fusion-style dinner
18. Storage & Leftovers: Refrigerate leftovers for up to 4 days in an airtight container.
19. Reheat gently in a skillet or oven; avoid microwaving if possible to preserve texture.
20. Leftover chicken is amazing sliced over salads, in tacos, or even chopped into fried rice.
21. More Recipes You'll Love: Here are a few more bold and satisfying recipes to add to your rotation:
22. Cajun : Chicken Sausage Gumbo
23. Mexican : Chicken and Rice Casserole
24. Final Thoughts: This Jalapeño Peach Chicken is everything summer cooking should be: juicy, fresh, sweet, spicy, and totally satisfying. Whether you're grilling for guests or just shaking up your weekly routine, this dish delivers serious flavor with minimal fuss. Trust me-it'll be a repeat request.
25. Tried it? Snap a pic, tag @ChefManiac, and let the flavor party continue. For more crowd-pleasing recipes like this, keep browsing at ChefManiac.com. ???

SWAPS & NOTES

The chicken thighs stay tender and juicy, the glaze thickens to a sticky finish that caramelizes beautifully on the grill, and the fresh peaches and jalapeños create a vibrant topping that feels fancy but takes just minutes to make.

It's ideal for casual cookouts, date night, or even a midweek dinner that tastes like a weekend celebration.

Chicken Thighs : Skin-on adds more flavor, but skinless keeps it lighter and easier to glaze.

Vinegar : Apple cider vinegar adds tang; rice vinegar or lemon juice can sub in a pinch.

TIPS FOR SUCCESS

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