

Easy Jalapeno Peach Chicken Recipe (Poulet aux Pœches Jalapeæo)

Sweet & Spicy Grilled Jalapeno Peach Chicken (Poulet aux Pœches Jalapeæo)



TIME
30 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 boneless, skinless chicken thighs: Thighs stay much juicier on the grill than breasts.
- 2 fresh peaches: Look for fruit that is firm but yields slightly to pressure.
- 1 medium jalapeæo: Sliced thin (remove seeds for less heat).
- 1/4 cup fresh cilantro: Chopped finely for a burst of herb flavor.
- 2 tbsp extra virgin olive oil: The base for our marinade.
- 1 tbsp honey: This helps with the char and balances the spice.
- 1 tbsp soy sauce: Provides the essential umami/salt element.
- 1 tbsp lime juice: Freshly squeezed is best!
- 2 cloves garlic: Minced finely.
- Salt and pepper: To taste.

DIRECTIONS

1. Prepare the : Marinade: In a small mixing bowl, whisk together the olive oil, honey, soy sauce, lime juice, minced garlic, salt, and pepper until well combined.
2. Marinate the : Chicken: Place your chicken thighs into a large, resealable plastic bag. Pour the marinade over the meat, seal it tightly, and massage the bag to ensure every inch of the chicken is coated. Let it rest in the refrigerator for at least 30 minutes (though 2 hours is even better).
3. Heat the : Grill: Pre-heat your outdoor grill (or indoor grill pan) to medium-high heat. Ensure the grates are clean and lightly oiled to prevent sticking.
4. Grill the : Chicken: Remove the chicken from the marinade and place it on the grill. Cook for 6-8 minutes per side. You are looking for an internal temperature of 165°F and beautiful charred grill marks.
5. Assemble the : Salsa: While the chicken is sizzling, toss your sliced peaches, sliced jalapeæos, and chopped cilantro in a medium bowl. The juices from the peaches will create a natural dressing.
6. Rest and : Serve: Remove the chicken from the heat and let it rest for 5 minutes. This allows the juices to redistribute. Top each thigh generously with the peach jalapeæo salsa and serve immediately.

SWAPS & NOTES

The Protein: If you aren't a fan of thighs, you can use

chicken breasts, but be sure to pound them to an even thickness so they don't dry out.

The Fruit: If peaches aren't in season, nectarines or even grilled pineapple work beautifully as a substitute.

The Heat: For a milder version, use a poblano pepper instead of a

jalapeño.

The Herbs: If you belong to the group that thinks cilantro tastes like soap, fresh mint or basil provides a surprisingly delicious alternative to this fruity salsa.

TIPS FOR SUCCESS

Don't skip the rest: Letting the chicken rest after grilling is the difference between a dry meal and a succulent one.

Char your peaches: If you want an extra layer of flavor, grill the peach slices for 1 minute per side before mixing them into the salsa.

Salsa freshness: Make the salsa right before serving so the peaches stay firm and don't get mushy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-jalapeno-peach-chicken-recipe-poulet-aux-peches-jalapeno/>