

2007 PEACHY RECIPE CONTEST



1st Place – Salads & Main Dishes

“Peach-Pecan Crusted Chicken with Fresh Peach Salsa”

By Ronda Woods

Marinade:

- $\frac{3}{4}$ c. peach preserves
- 1 T. lime juice
- 3 T. Dijon mustard
- $\frac{1}{4}$ t. salt

4 boneless, skinless chicken breasts; cleaned and trimmed.

Fresh Peach Salsa:

- 1 c. fresh peaches, peeled and chopped
- 1 c. fresh peaches, peeled and coarsely mashed
- $\frac{1}{2}$ c. red onion, chopped
- 1 avocado, peeled and chopped
- 1 T. lime juice
- 3-4 T. Sweet Vidalia Onion Dressing
- 1-2 t. sugar
- Salt TT

Breading:

- 1 c. finely chopped pecans
- 2-3 T. dry bread crumbs
- $\frac{1}{4}$ c. butter or margarine, melted

1. Combine marinade ingredients in a food processor with a blade attachment and process until smooth.
2. Place chicken in a shallow dish and pour marinade over each piece. Pierce chicken with a fork. Cover with plastic wrap and refrigerate for several hours or overnight.
3. Prepare salsa by combining all salsa ingredients in a plastic bowl.
4. Cover and refrigerate several hours or overnight.
5. Preheat oven to 375 degrees F.
6. Combine breading ingredients in a small bowl.
7. Lightly spray another shallow baking dish.
8. Press the breading onto both sides of each piece of chicken and place in the sprayed baking dish.
9. Bake, uncovered 20-25 minutes or until 165 degree F internal temperature.
10. Remove and serve with Fresh Peach Salsa.