



Palisade Peach  
Braised Chicken  
Yield: 4 Servings

Prep time: 20 minutes  
Cook time: 25 minutes  
Total time: 45 minutes

#### Ingredients

8 Palisade peaches  
1 large shallot (diced)  
½ cup white wine  
¼ cup agave syrup or honey  
4 boneless skinless chicken breasts  
½ teaspoon salt  
¼ cup extra virgin olive oil

Dice shallots and set aside.  
Peel De-seed & Dice Peaches Set aside.  
Toss olive oil in frying pan and sprinkle chicken with salt.  
Sear until golden brown.  
Transfer to a roasting pan.  
In same frying pan add olive oil, diced shallots and sauté .  
Add white wine. Reduce.  
Add peaches plus syrup/honey and simmer.  
Pour over chicken, cover with foil and bake at 350 until chicken is 165.

Optional: garnish with rosemary.