

Grilled Chicken with Spicy Peach Glaze



Ingredients

1 cup peach preserves
2 tablespoons apple cider vinegar
O.5 teaspoon ground ginger
4 oz chilis green chopped canned
6 chicken thighs skinless
3 chicken breast bone-in skinless

Equipment

food processor

	blender
	grill
	Directions
[Heat gas or charcoal grill. In food processor or blender, process all ingredients except chicken pieces until smooth. Reserve 1/3 cup preserves mixture.
[Place chicken pieces on grill over medium heat. Cover grill; cook 25 to 30 minutes, turning frequently and brushing with preserves mixture during last 15 minutes of cooking, until juice of chicken is clear when thickest piece is cut to bone (170°F for breasts; 180°F for drumsticks). Discard any remaining preserves mixture used for brushing.
	Before serving, brush chicken with reserved preserves mixture.
	Nutrition Facts
	PROTEIN 37.77% FAT 11.82% CARBS 50.41%

Properties

Glycemic Index:15.83, Glycemic Load:21.15, Inflammation Score:-3, Nutrition Score:14.867826244105%

Nutrients (% of daily need)

Calories: 326.61kcal (16.33%), Fat: 4.18g (6.43%), Saturated Fat: 0.94g (5.87%), Carbohydrates: 40.08g (13.36%), Net Carbohydrates: 39.11g (14.22%), Sugar: 27.51g (30.57%), Cholesterol: 99.46mg (33.15%), Sodium: 258.32mg (11.23%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 30.03g (60.07%), Vitamin B3: 13.51mg (67.54%), Selenium: 43.75µg (62.5%), Vitamin B6: 0.99mg (49.59%), Phosphorus: 304.21mg (30.42%), Vitamin B5: 1.97mg (19.7%), Potassium: 561.32mg (16.04%), Vitamin C: 12.81mg (15.52%), Vitamin B2: 0.22mg (12.85%), Magnesium: 39.34mg (9.84%), Zinc: 1.35mg (9.03%), Vitamin B1: 0.11mg (7.31%), Iron: 1.19mg (6.62%), Vitamin B12: 0.39µg (6.48%), Manganese: 0.11mg (5.63%), Folate: 22.19µg (5.55%), Copper: 0.11mg (5.4%), Fiber: 0.97g (3.87%), Calcium: 27.34mg (2.73%), Vitamin E: 0.34mg (2.25%), Vitamin A: 64.4IU (1.29%), Vitamin K: 1.1µg (1.05%)