

BBQ'd Chicken & Peach Salad

Peach Glaze Ingredients:

- 1 ½ tbsp. Olive oil
- 1 tbsp. Sweet soy sauce
- 1 tsp. Garlic, crushed
- 1 tsp. Dijon mustard
- 1 cup of tinned peaches

Chicken Salad Ingredients:

- 2 Chicken breasts, sliced in half horizontally
- 2 Peaches, halved and seed removed
- Green leaves
- Tomato's
- Spanish onion
- Red capsicum
- 2 x cobs of corn (BBQ'd)
- Bocconcini or haloumi (I had bocconcini left over from pizza the night before, but I think that haloumi would be a better fit)



Method:

1. First prepare the peach glaze by blending the tinned peaches until smooth, mix in the olive oil, soy sauce, garlic and mustard, set aside.
2. Slice the chicken horizontally through the breast, so you have 4 x thinner chicken breasts, add half the glaze to the chicken, cover and marinate in the fridge for an hour.
3. Using the Grill on the BBQ with the heat cranked up high, cook the chicken while brushing with remaining peach glaze, ideally you want it a little crispy so don't add the extra glaze until you've flipped the chicken over and you've got the desired grill marks.
4. After flipping the chicken add the corn and the halved fresh peaches to the grill and cook until slightly charred and the peaches are soft.
5. While the chicken is cooking (or before), prepare your salad on a share plate.
6. Remove chicken, corn and peaches from the BBQ, slice the corn, then the chicken, adding to the top of the share plate – then place the peaches as a garnish around the plate.