

Jalapeno Peach Chicken

This recipe will make 2 medium trays*

[Adventures in Freeze Drying: Step-by-Step Guide to Freeze Drying Jalapeno Peach Chicken](#)

Ingredients:

2 Tbsp Olive Oil	1 Jalapeno seeded and diced
3 diced Chicken Breasts	2 Peaches, peeled, pitted, and diced
1 tsp Sea Salt	½ C Peach Preserves
1 tsp black pepper	2 TBSP Soy Sauce
1 tsp Smoked Paprika	1 TBSP Apple Cider Vinegar
1 tsp Onion Powder	1 Tbsp Cornstarch
1 tsp Garlic Powder	Chicken Broth
1 TBSP Chili Powder	



Directions:

1. Season Chicken with the salt, pepper, paprika, onion and garlic and chili powders.
2. Add a couple of tablespoons of chicken broth to a large skillet and heat until hot.
3. Add chicken and cook until chicken is no longer pink in the center, about 5 minutes
4. Remove chicken from the pan
5. Add the peaches and jalapeno to the pan and cook until the peaches soften (this will depend on how ripe your peaches are)
6. In a measuring cup whisk together peach preserves, soy sauce, apple cider vinegar and cornstarch
7. Return chicken to the pan, add the peach preserve mixture and cook until the sauce thickens.
8. Cool
9. Freeze Dry
10. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 24 Hours

Rehydration: Add about ¾ C Hot Water or Chicken Broth per serving and let sit covered for 30 minutes. Check and add more liquid if necessary, you may need to let it sit a little longer.



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*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Cycle times & rehydration for reference only
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray