



Garlic and Peach Sautéed Chicken

Ingredients

- 4 chicken breasts, boneless, skinless
- salt and pepper to taste
- 2 tablespoons [Fustini's Garlic olive oil](#)
- 1/4 cup chicken broth
- 1/4 cup white wine
- 1/3 cup peach preserves
- 2 garlic cloves, minced
- 2 teaspoons tarragon, minced
- 1 tablespoon [Fustini's Peach balsamic vinegar](#)

Directions

Step 1.

Season chicken with salt and pepper. In a large skillet, heat garlic olive oil and brown chicken on both sides. Remove from the skillet and keep warm. Add broth and wine to the skillet, stirring to loosen browned bits from pan. Stir in the preserves, garlic and tarragon. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Stir in vinegar. Return chicken to the skillet; cover and cook over medium heat for 8-10 minutes or until chicken is fully cooked.