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# BBQ CHICKEN WITH PEACH AND FETA SLAW

## INGREDIENTS

- 5 tablespoons olive oil, divided
- 2 tablespoons sherry vinegar
- 1/2 teaspoon freshly ground black pepper, divided
- 3/8 teaspoon kosher salt, divided
- 1 1/2 cups sliced fresh peaches (about 2 medium)
- 1 (12-oz.) pkg. broccoli slaw
- 3 (6-oz.) skinless, boneless chicken breasts, cut crosswise into 1-in. strips
- 1/4 cup barbecue sauce
- 1 tablespoon chopped fresh chives
- 1 ounce feta cheese, crumbled (about 1/4 cup)
- 2 center-cut bacon slices, cooked and crumbled



## DIRECTIONS

1. Combine 4 tablespoons oil, vinegar, 1/4 teaspoon pepper, and 1/4 teaspoon salt in a large bowl, stirring with a whisk. Add peaches and slaw to vinegar mixture; toss gently to coat.
2. Sprinkle chicken evenly with remaining 1/4 teaspoon pepper and remaining 1/8 teaspoon salt. Heat remaining 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add chicken to pan; cook 6 minutes or until done. Place chicken in a large bowl. Add barbecue sauce to bowl; toss.
3. Divide slaw mixture evenly among 4 plates; top evenly with chicken strips. Sprinkle with chives, feta, and bacon.

**Nutrition: Calories 407, Fat 22.5g, Sat fat 4.4g, Mono fat 13.7g, Poly fat 2.4g, Protein 33g, Carbohydrate 16g, Fiber 3g, Cholesterol 90mg, Iron 2mg, Sodium 631mg, Calcium 67mg, Sugars 10g, Est added sugars 5g**