

DISC-IT

recipes



DISC-IT Adobo Bourbon Chicken

- 4 chicken breasts, cubed
- 2 tablespoons of peach preserves
- 1 16 oz can of peaches
- 2 tablespoons of agave syrup
- 2 tablespoons of bourbon
- 1-2 tablespoons of adobo pepper juice
- 3 tablespoons olive oil
- 1 can of pineapple rings
- Black pepper
- 1 diced jalapeño pepper
- Pecans

In a bowl, add the peach preserves, the nectar from the can of peaches, the agave syrup, bourbon, and adobo pepper juice. Whisk together, and set aside.

Add oil to Disc-it and heat on medium for a minute, adding peaches and three to four pineapple rings. Brown the pineapple and peaches—about 30 seconds on each side—turn down the heat, and move the fruit to the outer edges of the Disc.

Next, add the chicken, seasoning with salt and pepper. Add in the jalapeño and cook thoroughly. Once the chicken is cooked, mix in the pineapple and peaches. You can cut the fruit into smaller pieces if you like, and you may want to do this ahead of time. Add a handful of pecans, turn of the heat, and pour the glaze over the chicken. Mix well.

Remove from heat and enjoy!