

# Quick & Easy

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THE COSTCO WAY

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## Yellow Peach and Chicken Skillet

Makes 4 servings

### Ingredients:

2 to 3 Titan Farms Yellow Peaches, washed, cored and sliced  
1½ lbs chicken thighs, boneless and skinless  
½ tsp chili powder  
½ tsp dried basil  
½ tsp dried oregano  
1 tsp sea salt  
½ tsp pepper  
2 Tbsp olive oil  
3 Tbsp honey  
2 Tbsp lemon juice  
½ Tbsp lemon zest  
3 Tbsp butter  
2 Tbsp basil, thinly sliced for garnish

### Instructions:

In a small bowl, combine chili powder, basil, oregano, salt and pepper. Season chicken thighs on each side. Heat a large cast iron skillet over medium. Add olive oil to skillet. Heat for 1 to 2 minutes. Add chicken thighs to skillet. Sear for about 5 minutes. Flip chicken. Reduce heat to low-medium. Cook for 5 more minutes, or until cooked through and internal temperature reaches 165 F.

Remove chicken from skillet. Add peaches. Cook for 3 to 5 minutes. Do not overcook peaches. Add honey, lemon juice, lemon zest and butter. Stir until just combined. Add chicken back into skillet. Nestle chicken in between peaches. Cook for about 2 more minutes. Remove from heat. Top with basil. Serve.

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