



### **Sweet N Spicy Chicken** **(This is very spicy)**

2 lbs chicken breast cut into ½ in cubes  
1 Tablespoon chili powder  
¼ teaspoon garlic powder  
¼ teaspoon onion powder  
¼ teaspoon crushed red pepper powder  
¼ teaspoon oregano powder  
½ teaspoon paprika powder  
1 ½ teaspoon cumin powder  
1 teaspoon salt  
1 teaspoon pepper  
1 jar chunky salsa (I used medium it was really spicy )  
1 cup peach preserves or cut up peaches

Place chicken in bag and toss to coat with taco seasoning  
In skillet brown chicken in oil  
Combine salsa and preserves, stir into chicken  
Bring to a boil, reduce heat and simmer covered until chicken is done  
Serve over rice or noodles

Instead of serving over rice you can make it a one pot meal by adding  
2 cups rice  
4 cups water  
Add at the rice and water at the same time as salsa. Then simmer until rice is done 20 to 25 minutes.

<http://www.lincolntent.com/GFCF-Poultry.html>