

# Deviiled Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	yellow mustard
2	tablespoons	mayonnaise
1 1/2	tablespoons	hot sauce
1	tablespoon	lemon juice
3	cloves	garlic - minced
1/2	teaspoon	fresh thyme - minced
1/4	teaspoon	salt
1	tablespoon	pepper
1/4	teaspoon	pepper
4		boneless skinless chicken breast
2	slices	hearty white sandwich bread - torn into pieces
2	tablespoons	unsalted butter - melted

Adjust oven rack to upper-middle position and heat oven to 450. Combine mustard, mayo, hot sauce, lemon juice, garlic, thyme, 1 tspn salt and 1 tbspn pepper in large bowl. Add chicken and toss to coat. Refrigerate, covered, 30 minutes to 3 hours.

Pulse bread, butter, 1/4 tspn salt and 1/4 tspn pepper in food processor until coarsely ground. Remove chicken from bowl and transfer to wire rack set inside rimmed baking sheet. Sprinkle evenly over top and sides of chicken, pressing gently to adhere. Bake until crumbs are golden brown and chicken is 160F, 20 to 25 minutes.