

# Sesame Honey Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2	cup	butter - melted
1/4	cup	dijon mustard
1	teaspoon	curry powder
1	tablespoon	chutney
1/2	cup	honey
6		chicken breast halves, boneless and skinless
1/4	cup	toasted sesame seeds

Preheat oven to 350 degrees. Lightly grease a baking dish.

In a small bowl, whisk together the melted butter, mustard, curry powder, chutney and honey. Arrange the chicken in the prepared pan and pour the honey-spice mixture evenly over the chicken. Bake for 1 hour, or until done, basting every 20 minutes with the sauce. Before serving, sprinkle with sesame seeds.