

Sweet Crunchy Mustard Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	Fine dry breadcrumbs
2	teaspoons	light brown sugar
1	teaspoon	dried basil
1	teaspoon	kosher salt
1/2	teaspoon	freshly ground black pepper
2	tablespoons	dijon mustard
4	1/2 lb	bone-in chicken breast halves with skin

Preheat oven to 500.

In a small bowl, mix everything but mustard and chicken. Spread mustard all over the chicken breast skin and sprinkle with crumb mixture. Set the breasts, skin side up in a 9x13 glass or ceramic baking dish and roast in the upper third of the oven for about 25 minutes.