



## **Entree**

**This is a long time winner around our house - and it is great for large groups too.**

### **Lemon Mustard Chicken**

6 boneless, skinless chicken thighs  
½ cup Dijon Mustard  
¼ cup Fresh lemon juice  
¾ cup dry Italian Seasoned breadcrumbs  
¾ tsp. Lawry's Season Salt  
½ tsp. ground black pepper  
¼ tsp. oregano  
¼ tsp. thyme

Pre-heat oven to 350.

Line bottom and sides of large roaster pan with heavy duty aluminum foil.

Spray aluminum foil with Pam.

Mix mustard & lemon juice in one small shallow bowl.

Mix breadcrumbs & seasonings in a separate small shallow bowl.

Rinse & thoroughly dry chicken thighs on paper towels.

Dip each thigh in mustard mixture to coat, letting excess drip off.

Then dip in breadcrumb mixture to coat.

Bake at 350 degrees for 50 minutes uncovered.

Remove chicken from Roasting pan to serve.

Wrap aluminum foil up with mess inside and discard.

(No yucky pan to wash!)