***NR# 60 Honey Mustard Chicken, UPDATED***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 each | 50 each | 100 each | Chicken, Thighs |
| 1½ tsp  | 3 1/8 tsp  | 6 ¼ tsp | Rosemary, dried |
|  |  |  |  |
| 1 tsp. | 2 tsp. | 4 tsp. | Black Pepper |
| 9 1/3  | 18 ¾  | 37 ½  | Garlic clove |
|  |  |  |  |
|  |  |  | **SAUCE:** |
| 3 1/8 TBSP  | 6 ¼ TBSP | ¾ cup | Olive oil  |
| 3/4c  | 1 ½ cups | 3 1/8 cup | Honey |
| 3/4c  | 1½ cups | 3 1/8 cup | Dijon Mustard |
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***Recipe #*** ***Recipe #330 Honey Mustard Chicken,***

 ***Instructions:***

1. ***Set Oven temperature to 375 Degrees.***
2. ***Pat chicken thighs dry with paper towel.***
3. ***Set chicken thighs in pan and season with salt and pepper.***
4. ***In a mixing bowl, add Dijon mustard, honey, olive oil, garlic, and rosemary. Stir until well combined.***
5. ***Brush the honey mustard generously over the top and sides of chicken.***
6. ***Bake for about 40-45 minutes or until the chicken is fully cooked through and registered at least 165F.***
7. ***Remove from the oven and spoon the pan sauce over the chicken to serve.***