



Crispy Creole Panko Mustard Chicken

From dulcetcuisine.com

- 2 skinless, boneless chicken breasts
- 1 T Dulcet Creole Mustard
- $\frac{1}{4}$ c panko bread crumbs
- 1 T butter, melted

1. In a small bowl, toss the panko with the melted butter.
2. Spread the Dulcet Creole Mustard on each chicken breast and then coat with panko butter mixture.
3. Place chicken breasts on broiler pan in a 475 degree oven for approx. 15 or until just cooked through.

Serves two

Serving Suggestions: Serve with a nice tossed green salad tossed with Dulcet Balsamic Dressing!

Notes: _____
