
Mustard Baked Chicken

Part of the [St. Patrick's Day Menu](#)

Quantity	Ingredients	Preparation Notes
8 - 12	Meaty Chicken Pieces (breasts, thighs, drumsticks etc.) skins optional	 Preheat oven to 375 degrees
	Juice of one Lemon	 Put pieces in shallow baking dish in a single layer
	3 Tbsp Whiskey Mustard	 Sprinkle sea salt and pepper over the chicken
2 tsp	Chopped Fresh Tarragon	 Spread mustard over chicken, turning to coat both sides
	Sea Salt and Ground Pepper	 Sprinkle tops with tarragon
		 Bake at 375 for 20 - 30 minutes until cooked through and serve.