



## Pecan Crusted Chicken

with Honey Mustard Sauce

*Jenn rates this a five star recipe.*

*Origin - Costco Creative Cooking*

★★★★★

Jenn's notes: Thicker chicken breasts may take up to 40 minutes to cook through. Halfway through cooking, put a pat of butter in the bottom of the pan to keep the breasts from drying out.

Quantity	Ingredients	Preparation Notes
1 pkt	Shake N' Bake Extra Crispy Seasoned Coating Mix	• Preheat oven to 400 degrees
1 C	Finely Chopped Nuts	• Combine coating mix and pecans in a shallow dish or pie plate.
1	Egg	• Beat egg and water in separate dish
1 Tbsp	Water	• Dip chicken in egg mixture then in pecan mixture turning evenly to coat all sides
6	Boneless, Skinless Chicken Breast Halves (2 lbs)	• Place on a foil covered baking sheet
1/3 C	Miracle Whip Dressing	• Bake for 18 - 20 minutes (up to 40 min for thick breasts) or until chicken is cooked through.
1/3 C	Honey Mustard	• While cooking, combine dressing and mustard. Serve with chicken as a sauce.