

Bobby's Baked Chicken with Dijon and Lime

From Deen Family Cookbook
Paula Deen



Ingredients

1 (3 1/2 lb) chicken, cut into 8 pieces
3 Tbs Dijon Mustard
1 Tbs Mayo
1 Garlic Clove, minced
Finely grated zest and freshly squeezed juice of 1 Lime
3/4 Tsp pepper
Salt to taste
Chopped parsley to garnish

Directions

Preheat the oven to 400. Rinse the chicken and pat dry. In a bowl, whisk together the mustard, mayo, garlic, lime zest and juice and pepper. Season the chicken generously with salt. Pour the mustard-mayo mixture over the chicken, tossing well to coat. In a large baking pan, arrange the chicken in a single layer. Bake until it is cooked through; breasts take about 30 minutes and legs will need 5 to 10 minutes more. Serve the chicken with pan juices drizzled over top and garnished with chopped parsley.