

Lemon Mustard Chicken

5 tablespoons lemon juice
5 tablespoons fresh lime juice
4 tablespoons prepared mustard
3 chicken breasts cut in half
3/4 teaspoon salt
1/4 teaspoon curry powder
1/2 teaspoon black pepper
1/4 teaspoon dried oregano
1 tablespoon lemon zest
1 cup dried bread crumbs
6 tablespoons butter
1 lemon - sliced, for garnish
1 tablespoon chopped fresh parsley, for garnish

1. Combine lemon and lime juices and the prepared mustard. Brush over chicken. Set aside
2. Combine bread crumbs, salt, pepper, curry powder, oregano, and grated lemon peel. Roll chicken in crumb mix, coating well.
3. In a heavy baking pan or iron skillet, melt butter or margarine over medium heat. Place chicken in pan,
4. Place in a preheated 350 degree F oven. Bake, uncovered, for 20 minutes. Turn chicken and bake until tender, about 30 more minutes. Serve on a warm platter with sliced lemons and chopped parsley, if desired.