

HONEY GLAZED CHICKEN

A delicious recipe from the "Capital Classics" Cookbook of the Washington, D.C. Junior League shared by Elizabeth Anderson.



PREP: 15 minutes

BAKE: 15 minutes

SERVINGS: 3-4

INGREDIENTS:

6 Tbsp. butter, melted

$\frac{1}{3}$ C. honey

1 Tbsp. Dijon mustard

1 Tbsp. curry powder

6 to 8 chicken tenders (preferably Smart Chicken which is very tender)

$\frac{1}{2}$ C. shredded coconut

DIRECTIONS;

Combine butter, honey, mustard and curry. Dip each chicken tender in the mixture and place in a shallow casserole.

Bake at 325 degrees for 15 minutes, basting once with the honey-mustard mixture. Remove from oven and sprinkle chicken with coconut and bake an additional 15 minutes.

(Check whether done; sometimes larger tenders need an additional 5 minutes).