

Roasted Dijon Rosemary Chicken

Julia Child: My Life in France

Ingredients

1/4 cup	Dijon Mustard	1 TB	Rosemary
2 TB	Real Maple Syrup	2 lb	Boneless Chicken breast/thigh with skin
1 TB	Olive Oil		
2 tsp	Soy Sauce		
1 clove	Garlic, chopped		Salt and Pepper to taste

Directions

Heat the oven to 375 degrees F

Arrange chicken in a oven proof dish.

Salt and pepper chicken.

Add remaining ingredients to a bowl and pour over the chicken.

Bake 30 minutes until color is right, or until internal temperature of 165 degrees

To Serve, reduce pan juices and pour over the chicken

