

## Honey Mustard Chicken

adapted from Taste of Home

4-6 boneless skinless chicken breasts

1/2 cup honey

2 Tbsp butter, melted

4 Tbsp dijon mustard

2 Tbsp orange juice

1/4 tsp curry powder

1 Tbsp olive oil

salt and pepper to taste

Combine honey, butter, dijon mustard, orange juice, and curry powder. Spoon half of the mixture into a greased 9x13 baking dish. Heat oil in a large skillet. Season chicken with salt and pepper and place in the skillet. Brown on each side. Remove from pan and place in the baking dish. Turn to coat with sauce. Bake at 350 for 15 minutes. Drizzle with remaining sauce. Bake 10 minutes longer or until chicken is cooked through.

printed from [Cooking with Mandy](#)