

Honey Mustard Chicken



Level: Normal

Ingredients

1/3 cup Aunty Lilikoi Passion Fruit Mustard

1/3 cup honey

1 Tbsp. dried dill

1 tsp. freshly grated orange peel (optional)

3 lbs. chicken parts

Instructions

Combine Aunty Lilikoi mustard and honey in a small mixing bowl. Stir in dill and orange peel. Line a baking sheet with foil. Place chicken, skin-side down, on prepared pan. Brush sauce on top of chicken. Turn chicken over. Gently pull back the skin and brush meat with sauce. Gently pull the skin back over the sauce. Brush the skin with remaining sauce.

Bake for 30 minutes at 400 degrees.