

Broiled Chicken with Chive Sauce



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
buttered noodles



If the price of fresh lemons puts a sour note in your weekly budget, you can leave the lemon slices out of this recipe. Instead sprinkle $\frac{1}{4}$ teaspoon dried lemon peel over the sauce before the final broiling.

SHOPPING LIST

- chicken • sour cream
- fresh chives • lemon

ON HAND

- Dijon mustard • sugar
- white vinegar • dried dill

INGREDIENTS

- 4 skinless, boneless chicken breasts (about 4 ounces each)
- 1 lemon, sliced

SAUCE:

- 3 tablespoons Dijon mustard
- 1 tablespoon sugar
- 2 tablespoons white vinegar
- 2 tablespoons sour cream
- 1 tablespoon minced fresh chives or 1 teaspoon dried chives
- 1 teaspoon dried dill

SERVES **4**

COOKIN' *Express*

- Cut a small slice from the side of the lemon so that it will sit flat on the countertop while you slice.

Make Ahead

Double the recipe and you will have enough leftovers to toss with pasta for a super-fast supper the next night.

♦ VARIATION

For a fancy fish entrée, substitute flounder or orange roughy fillets for the chicken.

1 Preheat broiler. Arrange chicken in broiler pan. For sauce, combine Dijon mustard, sugar, vinegar, sour cream, chives and dill in a small bowl; mix well. Set aside half of the sauce in another small bowl.



2 Spoon one-fourth of sauce over chicken. Broil for 10 minutes.



3 Turn chicken; spoon remaining sauce over chicken. Top with lemon slices. Broil until juices run clear when meat is pierced with a knife, about 15 minutes.



4 Remove lemon slices. Serve chicken with reserved sauce.

