

Hardall? Baharatl? Tavuk

Turkish Mustard Spiced Chicken with herbs and mayonnaise. Tender, flavorful baked chicken breast ready in 30 minutes. Perfect weeknight dinner.

10	20	30	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 4 chicken meat
- 0.5 tbsp oregano
- 0.5 tbsp black pepper
- 0.5 tbsp rosemary
- 0.5 tbsp salt
- 0.5 tbsp chili flakes
- 0.25 cup mustard
- 1 tbsp mayonnaise
- 0.5 lemon

Yapılı???

- Prepare the oven**

Preheat oven to 175°C (350°F). Line a baking dish with parchment paper or lightly grease with cooking spray.
- Prepare the chicken**

Pat the 4 chicken breasts completely dry with paper towels. Place them in the prepared baking dish, leaving space between each piece.
- Make the mustard spice coating**

Combine 0.5 tablespoon Dijon mustard, 0.5 tablespoon olive oil, 0.5 tablespoon dried thyme, 0.5 tablespoon paprika, 0.5 tablespoon garlic powder, 0.25 cup breadcrumbs, 1 tablespoon honey, and 0.5 teaspoon salt in a small bowl. Mix until it forms a thick paste.
- Brush or spread the mustard spice mixture evenly over the top and sides of each chicken breast, pressing gently to help it adhere.**
- Bake the chicken**

Bake for 20-25 minutes until the coating is golden brown and the internal temperature reaches 74°C (165°F) when measured with a meat thermometer in the thickest part.
- Remove from oven and let rest for 5 minutes before slicing and serving. The juices should run clear when the chicken is properly cooked.**

?puçlar?

Pat chicken completely dry with paper towels before applying the spice mixture to ensure better adhesion and a crispier exterior.

Let the seasoned chicken rest at room temperature for 15 minutes before baking to promote even cooking.

Use a meat thermometer to check for doneness - chicken breast should reach an internal temperature of 74°C (165°F).

Line your baking dish with parchment paper for easier cleanup and to prevent sticking.

Mix the herb and mayonnaise coating in a small bowl first, then brush or spread evenly over each piece for consistent flavor.

Allow chicken to rest for 5 minutes after removing from oven before slicing to retain juices.

Double the spice mixture and store the extra in the refrigerator for quick weeknight meals throughout the week.