



## *ITALIAN-STYLE Baked Chicken*

*4 servings*

<b>4</b>	<b>chicken legs</b>	<b>4</b>
<b>4 tbsp</b>	<b>PASTENE Extra Virgin Olive Oil</b>	<b>60 mL</b>
<b>1 tbsp</b>	<b>strong Dijon mustard</b>	<b>15 mL</b>
<b>2 cups</b>	<b>PASTENE Flavored Bread Crumbs</b>	<b>500 mL</b>
<b>1</b>	<b>jar (9 fl. oz/285 mL) PASTENE Italian Bruschetta</b>	<b>1</b>
<b>2 tbsp</b>	<b>PASTENE Balsamic Vinegar</b>	<b>30 mL</b>
	<b>salt and pepper</b>	
	<b>juice of 1 lemon</b>	

- Preheat oven to 400°F (200°C).
- Skin chicken legs and season well with salt and pepper.
- In a bowl, mix olive oil, mustard and lemon juice. Dip chicken in this mixture to coat all sides, then roll in breadcrumbs.
- Place in single layer on baking pan and bake 40-45 minutes.
- Combine Bruschetta with Balsamic Vinegar and serve as dipping sauce with chicken.