

Honey Dijon Roasted Chicken with Green Beans-from Cook's Country

- 4 Tablespoons unsalted butter, softened
- 2 Tablespoons Dijon mustard
- 2 Tablespoons fresh thyme, minced
- 3 garlic cloves, minced
- Salt and pepper
- 2 teaspoons honey
- 4 skinless, boneless chicken breasts, trimmed
- 2 pounds green beans, trimmed
- ¼ cup water

Heat oven to 450°F.

Combine butter, mustard, thyme, garlic, and ½ a teaspoon each of salt and pepper. Put 2 Tablespoons of this mixture in another bowl and add the honey to it. Set the second bowl aside.

Pat chicken dry with paper towels and rub the butter-mustard mixture that doesn't have honey in it over each piece.

Heat a skillet to medium high and brown the chicken on each side. Watch it carefully because the butter will burn easily. Transfer the chicken to a baking dish and put in the oven for about 10-15 minutes to finish cooking.

In the meantime, heat the butter-mustard mixture that has honey in the skillet over medium-high heat. Add the green beans and cook, stirring occasionally, until the beans start turning brown, 8-10 minutes. Stir in the water, add salt to taste, and cover. Continue cooking until the beans are almost tender, 3-5 minutes. Remove the lid to allow the liquid to evaporate, and the beans to finish cooking, about 1 minute. Serve with the chicken.

NOTES:

- If you don't want to use butter, substitute 3 Tablespoons olive oil.
- You could also use bone-in split chicken breasts, or even a whole chicken. Just be sure to adjust the cooking time.