



## Champagne Garlic Honey Mustard Baked Chicken

*A succulent baked chicken recipe featuring Robert Rothschild Farm  
Champagne Garlic Honey Mustard Pretzel Dip.*

### Ingredients

- 8 pieces Chicken, cut on bone
- 1/2 cup Butter, melted
- 1/2 cup Robert Rothschild Farm Champagne Garlic Honey Mustard Pretzel Dip
- 2 Tbsp. Lemon juice
- 3 Tbsp. Poppy seeds

### Directions

1. Mix butter, Champagne Garlic Honey Mustard Pretzel Dip and lemon juice together. Brush half of the mixture over chicken. Place in a greased pan skin side down.
2. Bake at 400 degrees F for 15 minutes then turn over and top with remaining sauce and sprinkle with seeds and bake for 15 more minutes or until chicken is golden and finished.
3. Serve with sides of choice.

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