

# Crispy Dijon Chicken

## Chicken

1 large egg yolk  
3 tbs. mayonnaise  
1 tbs. Dijon mustard  
 $\frac{3}{4}$  tsp. Kosher salt  
 $\frac{1}{8}$  tsp. freshly ground black pepper  
1  $\frac{1}{2}$  lb. boneless, skinless chicken breast tenders  
2 cups Panko breadcrumbs

## Sauce

$\frac{1}{2}$  cup mayonnaise  
 $\frac{1}{2}$  cup Dijon mustard  
2 tbs. agave nectar or honey  
Pinch of cayenne pepper  
3 tbs. chives, chopped

Preheat oven to 450.

In a large bowl, combine egg yolk, 3 tbs. mayo, 1 tbs. Dijon,  $\frac{3}{4}$  tsp. Kosher salt, and  $\frac{1}{8}$  tsp. freshly ground black pepper. Whisk to combine. Add in the chicken tenders and toss to coat.

Place the Panko breadcrumbs in a shallow bowl. Dredge each chicken piece in the breadcrumbs and turn to coat, pressing gently if needed. Place the coated chicken on a rimmed baking sheet lined with foil. Repeat until all chicken is coated.

Cook at 450 for 15–18 minutes, or until chicken is cooked through and breadcrumbs are browned slightly.

Meanwhile, make the sauce. Combine the  $\frac{1}{2}$  cup mayo,  $\frac{1}{2}$  cup Dijon, 2 tbs. agave nectar or honey, and a pinch of cayenne pepper in a small bowl. Whisk to combine. Add in the 3 tbs. chopped chives and stir to combine.

Garnish the chicken and sauce with more chives if desired.



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