



## Overnight Chicken

*Adapted from bakedbree*

BAH Note: As long as you remember to prep the chicken the night before, this recipe will treat you just fine.

- 1/2 cup honey
- 1/3 cup dijon mustard
- 2 teaspoons curry powder
- 1/4 cup soy sauce
- 4 bone in chicken breasts

In a medium bowl, whisk together the honey, dijon, curry powder, and soy sauce. Transfer the liquid to a large bowl or plastic bag and add the chicken. Refrigerate overnight.

When ready to cook, heat oven to 350 degrees. Place the chicken and marinade in a large baking dish, cover tightly with foil, and bake for 1 hour. After an hour, increase heat to 375 degrees, remove the foil, and baste the chicken with the juices. Bake an additional 15 to 20 minutes or until the chicken reaches 165 degrees.

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*gateau therese* was posted by wendi on 18 april 2011 at bonappetithon.com