

Crispy Mustard Chicken with Bread Crumbs
"Mom's Favorite Chicken Dinner Gets a Makeover," Melissa Clark
The New York Times/A Good Appetite and NYT Cooking
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Total Time: 40 to 50 minutes
Prep Time: 5 minutes
Cook Time: 35 to 45 minutes
Yield: 4 to 6 servings

Ingredients

3 pounds bone-in, skin-on chicken thighs (or use a mix of thighs and drumsticks)
 $\frac{3}{4}$ teaspoon kosher salt (such as Diamond Crystal), more for sprinkling
 $\frac{1}{4}$ cup/57 grams unsalted butter, melted
 $1\frac{1}{4}$ cups panko bread crumbs (or use regular bread crumbs)
 $\frac{1}{4}$ cup Dijon mustard
2 garlic cloves, grated
 $1\frac{1}{2}$ tablespoons fresh thyme leaves, chopped
1 tablespoon extra-virgin olive oil, plus more for drizzling
1 teaspoon Worcestershire sauce
1 teaspoon finely grated lemon zest, plus lemon wedges for serving
 $\frac{1}{2}$ teaspoon red-pepper flakes
 $\frac{1}{4}$ teaspoon freshly ground black pepper

Preparation

1. Heat oven to 400 degrees. Line a rimmed baking sheet with parchment paper. Sprinkle chicken thighs lightly with salt.
2. In a small bowl, stir together the melted butter, panko and $\frac{1}{4}$ teaspoon salt until the panko is well coated.
3. In a medium bowl, combine the mustard, garlic, thyme, olive oil, Worcestershire sauce, lemon zest, red-pepper flakes, black pepper and remaining $\frac{1}{2}$ teaspoon salt.
4. Lightly brush the thighs all over with the Dijon mixture and place them on the prepared baking sheet, skin sides up. Top evenly with the panko mixture and drizzle lightly with oil.
5. Bake for 35 to 45 minutes, or until the chicken is cooked through and the panko topping is golden brown. If you want more color on the thighs, broil on high for 30 seconds to 1 minute, watching closely. Serve with lemon wedges.