



Dijon-Herb Chicken

- 8 chicken breast halves, skinned and boned
- ¼ cup butter or margarine, melted
- ¼ cup lemon juice
- 2 tablespoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- ½ teaspoon salt
- 2 tablespoons chopped fresh **chives**
- 2 tablespoons chopped fresh **parsley**

Sauté chicken in butter in a large skillet over medium heat 10 minutes on each side. Remove chicken to a serving platter, reserving pan drippings in a skillet; keep chicken warm. Add lemon juice, Worcestershire sauce, mustard, and salt to pan drippings. Bring to a boil, stirring occasionally. Stir in chives and parsley. Pour over chicken.

Serves 8.