



## Lemon-Mustard Chicken

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- 1 tablespoon grated lemon rind
- $\frac{3}{4}$  cup fresh lemon juice
- $\frac{1}{3}$  cup Dijon mustard
- $\frac{1}{4}$  cup chopped fresh **basil**
- 4 (6-ounce) bone-in chicken breast halves, skinned
- Vegetable cooking spray

Stir together first 4 ingredients; reserve  $\frac{1}{2}$  cup. Place chicken in a large heavy-duty zip-top plastic bag; add remaining lemon juice mixture. Seal and chill 1 to 2 hours, turning chicken occasionally. Coat grill rack with cooking spray; place on grill. Remove chicken breasts from marinade. Place chicken breasts, bone side up, on grill. Grill, covered with grill lid, over medium-high heat (350° to 400°) 10 minutes. Turn chicken, and baste with reserved  $\frac{1}{2}$  cup lemon mixture. Grill 30 to 40 more minutes or until done, turning and basting every 5 minutes with lemon mixture.

Serves 4.