Maple Mustard-Glazed Chicken

Ingredients

3 T Dijon Mustard
2 T Maple Syrup
1 T Brown Sugar
1/4 t Dried Thyme
4 Chicken Breasts (boneless, skinless)
0 ds Salt
0 ds Ground Black Pepper
1 T Whole Grain Mustard

Instructions

1.Preheat oven to 350 degrees; line a baking sheet with foil.
2.Stir Dijon, maple syrup, whole-grain mustard, brown sugar, and thyme together in a small bowl.
3.Season chicken with salt and pepper; place on prepared baking sheet, then brush with mustard mixture.
4.Roast 30 minutes, then baste with mustard mixture again. Return to oven and roast until chicken reaches and internal temperature of 165 degrees, 15-20 minutes longer.