

INGREDIENTS FOR 4 SERVINGS

- 4 Small Chicken Breasts
- Kosher Salt
- 4 Teaspoons Thai Kitchen® Red Curry Paste
- $\frac{3}{4}$ Cup Darigold® Butter
- 1 Cup Grey Poupon® Dijon Mustard
- 1 Cup Agave
- 2 Tablespoons Corn Starch



Riesling



Lager



PREPARATION

Preheat oven to 350°.

In a large baking dish, add the chicken and season both sides with kosher salt. In a sauce pan add the butter, mustard and agave; whisking to combine. In a small dish add the cornstarch and a few tablespoons of water. Mix the cornstarch well until it is dissolved. Add the cornstarch to the pan and bring to a simmer. Cook for 3 to 5 minutes on medium low heat and then pour over the chicken.

Cover the baking dish with foil and bake for 30 to 40 minutes or until internal temperature reaches 165°.

When the chicken has cooked through, remove the chicken from the pan and cut at angle using a cutting board. Whisk the sauce inside the pan. Serve the chicken over rice with generous amounts of curry.