Glazed Microwave Chicken

What you need:

4 boneless and skinless chicken breasts

2 tsp. paprika

8 thin lemon slices

1/4 cup honey

1/4 cup spicy brown mustard

1/4 tsp. onion powder

1 tsp. lemon juice

1 tsp. curry powder



All you do:

- 1. Sprinkle chicken breasts with paprika and then top with lemon slices.
- 2. Place in microwave dish, cover loosely with wax paper, and microwave for about 8-10 minutes, turning dish halfway through cooking. Remove chicken from dish (leave behind any liquid).
- 3. In a small microwave bowl, mix remaining ingredients. Microwave the sauce for 2 minutes.
- 4. Spoon sauce over chicken and microwave again for about 2 minutes, or until the glaze is hot and a fork can be inserted into the chicken with ease.

Per serving: calories 286, fat 3.2g, 10% calories from fat, cholesterol 106mg, protein 43.2g, carbohydrates 20.9g, fiber 1.3g, sugar 17.8g, sodium 316mg,