

- Easy 'No Sweat' Recipe -

# Presto Chicken Pesto

*A quick brush and a shake... and presto! ... you've got a meal that's knock-your-socks off good! Serve with any side dish you like - mashed potatoes, rice, or crusty bread, and some fresh veggies.*

Serves 4 people

4 whole chicken legs (thigh and drumstick), skin on  
2 tbsp sun-dried tomato pesto or basil pesto  
2 tbsp grainy or regular Dijon mustard  
1 tbsp water  
about 1/4 cup **Rusty Sled Use-it-with Everything Blend**

1. Preheat oven to 375°F.
2. Grease an 8" x 8" baking dish.
3. Trim the chicken legs and divide into thighs and drumsticks by cutting through at the joint.
4. In a small bowl, make a paste with the pesto, mustard and water.
5. Brush both sides of the chicken with the mixture. Shake **Rusty Sled** on both sides of each chicken piece. Lay the chicken pieces, skin side up, in a single layer in the baking dish.
6. Bake uncovered for 45 minutes. Serve hot.



## Kitchen Hero Tip!



*This easy-to-make dish is one of the very first recipes we featured. It's become a mainstay in so many Kitchen Hero kitchens!*

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