

# Baked Mustard-Herb Chicken Legs

Recipe from Gary Danko

Adapted by Mark Bittman

Total Time 45 minutes

Rating ★★★★★ (1,778)



Julia Gartland for The New York Times. Food Stylist: Barrett Washburne.

“A model of simplicity” is how Mark Bittman described this 2004 recipe from the San Francisco chef Gary Danko. Painted with mustard and tossed in an herbed mix of bread crumbs, they go right into an oven, to be pulled out about 30 minutes later. It’s dinner party-worthy fare, made just as easily on a weeknight. —**Mark Bittman**

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## INGREDIENTS

**Yield:** 4 servings

4 leg-thigh chicken pieces, cut in 2, or 8 thighs

1½ cups coarse fresh bread crumbs

2 teaspoons minced garlic

2 tablespoons chopped parsley

1 teaspoon chopped fresh tarragon or other herb

Salt and pepper to taste

6 tablespoons Dijon mustard

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## PREPARATION

### Step 1

Heat oven to 400 degrees. Trim excess skin and fat from chicken. Combine bread crumbs, garlic, parsley, tarragon and salt and pepper on a plate or waxed paper. Use a pastry brush to paint mustard lightly on chicken legs. Carefully coat chicken legs with bread crumb mixture.

### Step 2

Gently place chicken in a roasting pan and bake for 30 to 40 minutes, or until completely cooked. Serve hot or cold.