**Baked Chicken**

**Ingredients**

**¾ cup dry breadcrumbs**

**2 tbsp finely chopped chives**

**¼ cup mayonnaise**

**¼ cup whole grain mustard**

**2 tsps Worcestershire sauce**

**Salt**

**6 large chicken drumsticks**

**Olive oil**

**For Serving:**

**Lettuce**

**Mayonnaise**

**Sauce**

**Directions**

**Preheat oven to 425F. Coat the baking sheet with a thin layer of olive oil. Mix together the breadcrumbs and minced chives in a Worcestershire sauce in another medium bowl. Sprinkle salt on each chicken drumstick. One by one, dip each chicken drumstick in the mayonnaise mixture, turn it to coat. Then dip the chicken drumstick in the breadcrumbs mixture, turn it to coat. Place chicken drumstick on the prepared baking sheet. Place baking sheet in the oven and bake chicken for 25 minutes, until just cooked through, and juices run clear (not pink). Serve chicken drumsticks with mayonnaise, sauce and lettuce.**