

## DEVILED CORNISH HEN

2 Cornish game hens (1 ½ - 2 lbs, each) cut down the back with kitchen shears to butterfly

1 ½ tsps olive oil

1 ½ tsps dried thyme leaves

¼ cup dry plain bread crumbs

Salt and pepper

¼ cup Dijon mustard

Adjust rack to lowest position and heat oven to 425 degrees.

Meanwhile, heat oil in a small skillet over medium-high heat. Add thyme and bread crumbs; toast until fragrant and golden, a couple of minutes.

Lightly sprinkle hens all over with salt and pepper. Place on a rimmed baking sheet large enough for them to comfortably fit in a single layer. Brush hens with mustard sprinkle with bread crumbs.

Roast until impressively golden brown and juices run clear when leg thigh is pricked with a fork, about 30 minutes. Let rest 5 minutes.

Halve and serve