

Chicken & Collards

1 3 1/2-pound chicken, cut into 10 pieces and skin removed
2 tablespoons Dijon mustard
2 cups multigrain cereal flakes, crushed
2 tablespoons olive oil
Kosher salt and black pepper
1 bunch collard greens, thick stems removed leaves cut to 1" strips
1 clove garlic, thinly sliced
1/2 lemon, cut into wedges

Heat oven to 400° F. In a large bowl, toss the chicken and mustard to coat. In a separate bowl, mix the cereal, 1 tablespoon of the oil, and 1/4 teaspoon each salt and pepper. Coat the chicken with the cereal mixture and bake on a baking sheet until golden and cooked through, 45 to 50 minutes. Meanwhile, cook the collards in a large pot of boiling salted water until tender, about 10 minutes. Drain, rinse, and squeeze out the excess water. Heat the remaining oil in a skillet over medium heat. Add the garlic, collards, and 1/4 teaspoon each salt and pepper. Cook for 2 to 3 minutes. Serve with the chicken and lemon.