**Duck Schnitzel**

½ cup plain low-fat Greek yogurt

¼ cup whole grain mustard

1 package House-Autry Pork Bake

4 duck breast, about 1/8 inch thick (about 1.5 pounds total)

Whisk together the yogurt and mustard in a small bowl until smooth; set aside. Place House-Autry Pork Bake on waxed paper sheet. Dredge duck breasts in breader until thoroughly coasted. Shake off excess and place on foil lined baking sheet. Bake in a pre-heated 400 degree oven for 15 minutes or until duck breast is cooked throughout. Serve with yogurt/mustard sauce.