**Crunchy Dijon Flounder**

6 (4-ounhce) flounder fillets

3 tablespoons whole-grain mustard

2 tablespoons Dijon mustard

House-Autry Chicken Southern Bake

Preheat oven to 400 degrees. Mix mustards together in a small bowl. Place breader on waxed paper sheet. Spread mustards on flounder fillets. Dredge fillets on breader coating thoroughly on both sides. Shake off excess. Place flounder on foil line baking sheet. Bake for 10 minutes or until flounder is cooked fully. Serve with steamed green vegetables.