



Parmesan Chicken with Cream Sauce



3-4 chicken breast halves, sliced on the diagonal into thin strips

3 eggs

1 T milk

24 Ritz crackers, finely crushed

3/4 c grated parmesan cheese

2 T vegetable oil

4 T butter

Sauce:

1 c chicken broth

2/3 c cream cheese

Mix eggs and milk in bowl. Set aside. In another bowl, mix cracker crumbs and parmesan cheese. Melt oil and butter in skillet over medium/low heat. Dip chicken strips in eggs, then in cracker/cheese mixture, coating thoroughly. Fry in oil/butter until golden, five minutes per side. Remove chicken from skillet and cover with tin foil to keep warm. Add broth and cream cheese to remaining oil/butter in skillet. Whisk until smooth. Bring to boiling. Cook 3 minutes or until thickened, stirring frequently. Serve cream sauce over chicken.