

## Lemon Chicken with Snow Peas

- 2 eggs
- ¼ cup grated Parmesan cheese
- ¼ cup chopped parsley, plus more for garnish
- ½ cup chicken broth, divided
- ¼ cup fresh lemon juice, divided
- ½ tsp salt
- ¼ tsp pepper
- 4 boneless, skinless chicken breast halves, pounded to ¼-inch thickness
- ¼ cup all-purpose flour
- 2 Tbsp olive oil
- 2 garlic cloves, chopped
- 1 (10-oz) pkg frozen snow peas
- 3 Tbsp butter
- 1 lemon, cut into wedges

1. In a large bowl, lightly beat eggs. Add Parmesan, ¼ cup parsley, ¼ cup broth, 2 Tbsp lemon juice, salt and pepper. Coat chicken in flour, then dip into egg mixture.

2. Heat oil in a large skillet over medium heat. Add garlic and cook 30 seconds. Add chicken and cook, turning occasionally, until cooked through, about 8 minutes. Remove to a plate.

3. Microwave snow peas until done.

4. In same skillet, melt butter. Stir in remaining broth and lemon juice. Bring to a boil; cook 30 seconds. Pour over chicken. Serve with snow peas and garnish with lemon wedges and parsley. **Serves 4**

