

### THREE PEPPER CHICKEN

20 Premium Crackers (any variety), crushed  
1 tsp. Italian seasonings  
4 (4oz) boneless chicken breasts  
1 egg  
1-cup red, yellow, green, pepper strips  
1 medium onion cut in strips  
1 clove garlic, crushed  
3 tablespoons margarine  
1-cup chicken broth  
1-tablespoon all-purpose flour  
2 cups hot cooked bow tie pasta

In shall bowl, combine crackers and Italian seasoning.

Dip each chicken breast in egg and coat with cracker mixture, set aside.

In large nonstick skillet, over medium-high heat, cook peppers, onion and garlic in 1-tablespoon margarine until tender crisp; remove from skillet.

In same skillet cook chicken in 1-tablespoon margarine until golden brown on both sides, adding remaining margarine as needed.

In about 5 -10 minutes, remove chicken to serving platter; keep warm.

Blend chicken broth and flour; stir into pan drippings.

Heat until mixture thickens and begins to boil stir in pepper mixture and heat through.

Serve over chicken with pasta.

Hope you all enjoy. Harriet