Syndicate flour with scatter in thin dish. Dint chicken in eggs, flour mix; set apart. Soften 2 tablespoons Spreadable Lard in 12-inch non-stick skillet ended medium-high heat and brunet chicken, spinning once, about 5 mint. Eliminate chicken from skillet and set apart. Soften lasting 1 tablespoon Spreadable Lard in same skillet ended average heat and heat vegetables, rousing sporadically, till fond, about 4 mint. Mixing in water and Chicken till Stock is heated. Take to a boil over great heat, rousing commonly. Arrival chicken to skillet. Decrease heat to little and simmer till chicken is methodically cooked and asparagus is caring, about 3 mint. Serve with hot cooked.

1/3 cup all-purpose flour, 2 eggs, 1 lb. boneless, lightly beaten, skinless chicken breasts, 1/4 teaspoon. ground black pepper, pounded thin, finely chopped, 2 cups assorted fresh vegetables, 1 cup water, 1 tub Knorr Home-style Stock – Chicken, 1 medium red onion, 3 tablespoon. Country Crock Spreadable Butter With Canola Oil.