

CopyCat Applebee's Bourbon Street Chicken & Shrimp

Ingredients

For Chicken and Shrimp Marinade:

$\frac{1}{4}$ cup bourbon whiskey

2 cloves fresh garlic, minced

$\frac{1}{4}$ cup soy sauce

$\frac{1}{4}$ cup olive oil

$\frac{1}{2}$ cup brown sugar

For Bourbon Street Chicken & Shrimp:

1 lb shrimp, frozen or fresh, peeled with tail-on

1 lb chicken breast, boneless and skin-on

2 tbsp olive oil, for searing chicken

2 tbsp olive oil, for searing shrimp

For Onion and Pepper Sauce:

2 tbsp olive oil

1 yellow onion, thickly sliced

1 green bell pepper, thickly sliced

For Garnish:

lemon wedges

Directions

Chicken and Shrimp Marinade:

Add the bourbon whiskey, fresh garlic, soy sauce, olive oil, and brown sugar in a bowl. Whisk well to combine.

Add the shrimp and chicken and use tongs to coat evenly.

Chill the marinated meat in the refrigerator for 1 hour.

Bourbon Street Chicken and Shrimp:

Warm 2 tablespoons of olive oil in a large skillet over medium heat.

Place the chicken on the skillet and sear evenly on both sides until brown.

Warm 2 tablespoons of olive oil on a separate pan and evenly sear the shrimp. Save the marinade for later use.

Transfer both the chicken and shrimp to a foil-covered baking pan and layer the meat.

Season with a pinch of salt and pepper to taste.

Preheat the oven to 360 degrees F.

Roast the meat for 8 minutes.

Onion and Pepper Sauce:

Saute the yellow onion and green bell pepper in olive oil until tender. Set aside.

Add the leftover marinade and bring it to a boil. Allow the sauce to reduce briefly for around 5 minutes. Whisk the sauce occasionally.

Layer the meat over the onion and pepper sauce. Serve with lemon wedges and enjoy!