

# CopyCat Bonfish Grill Lily's Chicken

## Ingredients

4 boneless, skinless chicken breasts  
Salt and pepper, to taste  
1/4 cup all-purpose flour  
1/4 cup olive oil  
1/2 cup white wine  
1/2 cup chicken broth  
1/2 cup heavy cream  
1/4 cup grated Parmesan cheese  
1/2 cup goat cheese  
1/2 cup chopped artichoke hearts

## Directions

Preheat oven to 375°F.

Season chicken with salt and pepper, then coat in flour.

Heat oil in a large oven-safe skillet over medium-high heat.

Add chicken, cooking for about 5 minutes per side or until golden brown.

Remove chicken from skillet and set aside on a plate.

Add wine, chicken broth, and heavy cream to the same skillet, whisking to combine.

Heat mixture over medium heat until it begins to thicken, about 4-5 minutes.

Mix in Parmesan cheese, then return chicken to the skillet, spooning the sauce over each piece.

Top each chicken breast with goat cheese and artichoke hearts.

Bake in preheated oven for 10-12 minutes or until chicken is fully cooked and cheese is melted and golden brown.