

CopyCat Carrabba's Italian Grill Chicken Bryan

Ingredients

Marinade:

2-3 tablespoons olive oil
1 teaspoon dried Italian seasoning
1 lemon, juice from lemon about 1¼ cup
2 teaspoons garlic paste can also use minced garlic
4 boneless skinless chicken breasts

Lemon Butter Sauce:

1/2 cup salted butter 1 stick
2 teaspoons garlic paste or minced garlic
1/4 cup lemon juice
1/4 cup heavy cream
1-2 tablespoons oil from the jar of herb-marinated sun dried tomatoes
1/4 cup chopped fresh basil

Additional Ingredients:

1/2 cup herb-marinated sun dried tomatoes
4 oz goat cheese
Fresh basil

Directions

Combine marinade ingredients in a gallon size Ziploc bag. Squish around the chicken and marinade so that all the chicken is fully coated. Refrigerate for a minimum of 30 minutes.

After chicken has marinated, preheat grill on high heat for 15 minutes. Remove chicken from marinade and discard bag. Place chicken on grill and cook on each side for 10-12 minutes or until chicken is cooked to an internal temperature of 165°F. Adjust grill heat while cooking to ensure that there is a

little bit of char, but the meat does not burn or catch on fire.

While chicken is grilling, prepare the lemon butter sauce. Heat butter in a skillet over medium heat. Add the garlic paste, basil, and tomato oil to the butter and saute for 1-2 minutes.

Squeeze lemon juice into the butter mixture and whisk to combine. Reduce heat to low. Slowly drizzle heavy cream into the skillet while whisking. Continue cooking on low for 2-3 minutes until sauce is well emulsified and thickened slightly. Remove from heat.

Plate one piece of grilled chicken. Spoon several tablespoons of sauce over the chicken. Top with a spoonful of sun dried tomatoes and 1 oz. of goat cheese. Serve with additional sauce.