

CopyCat Olive Garden Angry Alfredo with Chicken

Ingredients

4 ounces butter
1 cup heavy cream
1/2 cup freshly grated Parmesan cheese
1/2 teaspoon garlic powder
1/4 tsp red pepper chili flakes
8 ounces boneless, skinless chicken breast
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1 tablespoon olive oil
1/2 cup mozzarella cheese

Directions

Spicy Alfredo Sauce:

In a medium-sized saucepan, heat the butter over medium-high heat allow the butter to melt but do not let it brown. Add the heavy cream.

When the cream begins to bubble, add the Parmesan cheese and stir until the sauce thickens.

Reduce the heat to low to simmer.

Add the red pepper flakes and the garlic powder. Stir to combine.

Prepare the Chicken:

Season the chicken with salt and pepper. Heat olive oil in a medium-sized skillet preferably over medium-high heat. A cast iron skillet is recommended. Add the chicken to the skillet and cook the chicken for 5 to 7 minutes or until the edges of the chicken begin to turn white.

Flip chicken breast over and continue to cook approximately another 5 to 7 minutes, or until done (internal temperature is 165 degrees). Allow the chicken to rest for a few minutes then cut it into bite-sized pieces.

Finishing the Dish:

Preheat your oven to broil.

Add the chicken pieces to the spicy Alfredo sauce. Stir to combine. Place the mixture into a 1-quart casserole dish.

Top with mozzarella cheese. Place casserole dish under the broiler and broil until cheese begins to brown.

Serve immediately.