

CopyCat Olive Garden Chicken and Shrimp Carbonara

Ingredients

1/2 cup all-purpose flour
1/2 cup panko breadcrumbs
1/2 teaspoon salt
1/2 teaspoon black pepper plus extra to garnish
2 eggs divided use
8 ounces chicken tenders
2 tablespoons vegetable oil
6 ounces shrimp
4 tablespoons butter
1/4 cup bacon
2 teaspoons chopped garlic
1/2 red bell pepper cut into rings
1 cup heavy cream
1/2 cup Parmesan cheese plus extra to garnish
12 ounces bucatini or spaghetti prepared according to package directions

Directions

Combine the flour, panko, salt, and pepper in a bowl and mix well.

In another bowl, whisk 1 egg with 2 teaspoons water until well blended.

Dip the chicken tenders into the dry breading mix, then into the egg wash, and then back into the breading mix. Place the breaded chicken on a wire rack to rest for about 5 minutes before cooking.

Place the vegetable oil in a large skillet over medium heat. Add the chicken tenders and cook for 5 to 7 minutes on each

side, or until chicken is browned and cooked through. Set the chicken aside.

Cook the shrimp in a small pot of boiling water for about 2 to 3 minutes. Remove the shrimp from the water when they turn pink.

Prepare carbonara sauce by placing the butter and bacon in a skillet over medium heat. When the butter melts, add the garlic and red bell pepper. Sauté until the bacon is cooked through. Add the heavy cream and Parmesan cheese to the skillet and stir until the cheese melts.

Add the cooked pasta to the skillet, and then remove the skillet from the heat. Add 1 beaten egg and stir quickly. The residual heat will cook the egg.

To serve, place a portion of pasta and sauce on a plate. Add a few chicken tenders and shrimp and garnish with additional cheese and pepper, if desired.