

# CopyCat Olive Garden Chicken Milanese

## Ingredients

1/2 cup Butter unsalted  
4 cloves Garlic minced (about 1 tablespoon)  
1 cup White Wine  
1/4 cup All-Purpose Flour  
1 cup Chicken Broth  
1 cup Heavy Cream  
1 cup Parmesan Cheese grated  
1/4 teaspoon freshly ground Black Pepper to taste  
1/2 teaspoon Salt to taste  
8 Cherry Tomatoes halved  
1/4 cup Spinach chopped  
8 roasted Garlic Cloves minced (about 4 tablespoons)  
One 20-ounce package Tortelloni or Tortellini cooked according to package directions  
Chicken  
4 boneless skinless Chicken Breasts  
1/2 cup Flour  
3 large Eggs  
1/4 cup Milk  
1 cup Panko Breadcrumbs  
1/2 cup Parmesan Cheese grated  
3 teaspoons fresh Parsley chopped  
1 1/2 teaspoons Italian Seasoning  
1 tablespoon chopped Garlic  
1/4 teaspoon freshly ground Black Pepper to taste  
4 tablespoon Extra-Virgin Olive Oil  
4 Lemon Wedges

## Directions

Flatten chicken breasts between 2 sheets of plastic wrap by

pounding gently until chicken is approximately 1/2-inch thick.

Whisk eggs and milk together in a flat-bottom bowl.

Mix breadcrumbs, cheese, fresh parsley, Italian seasoning, garlic and pepper. Transfer to a flat plate.

Dredge chicken in flour, coating both sides. Dip chicken pieces in egg mixture, coating both sides. Dredge in breadcrumb mixture, coating completely on both sides. Set aside.

Melt butter in sauce pan over medium heat. Add minced garlic and sauté for 1 minute. Add flour and stir well until well-blended.

Add white wine, chicken broth, heavy cream and cheese. Bring to a boil. Reduce heat and simmer until mixture starts to thicken.

Add roasted garlic, pepper and salt. Stir until well blended. Add tomatoes and spinach to sauce and allow to simmer over low heat for about 5 minutes, stirring frequently.

Heat olive oil in frying pan over medium-high heat. Add breaded chicken to pan and cook until both sides are golden brown and internal temperature reaches 165°F.

Add cooked, drained tortelloni pasta to sauce and blend well.

Transfer chicken to a large platter and serve with hot, creamy tortelloni. Garnish with fresh parsley and lemon wedges.