

CopyCat Olive Garden Garlic Rosemary Chicken

Ingredients

2 heads garlic, roasted
3 Tbsp olive oil
8 oz fresh mushrooms, sliced
4 chicken breasts, pounded to an even thickness
salt & pepper to taste
2 Tbsp fresh rosemary, diced
1/4 cup dry white wine
3/4 cup chicken broth
4 Tbsp unsalted butter, divided
3 cups fresh spinach

Directions

Very carefully separate the cloves from the heads of roasted garlic. Set them aside.

Cook mushrooms in oil in a large skillet over medium high heat for 5 minutes.

Season chicken with salt and pepper on both sides. Add chicken to skillet. Sprinkle rosemary all over chicken and mushrooms.

Cook chicken breasts on both sides until browned and cooked through. Remove chicken to a plate and cover to keep warm, leave mushrooms in skillet.

Stir in wine, chicken broth and 2 Tbsp butter to skillet and cook over medium/low heat until sauce reduces. (about 10 minutes) Stir in the reserved cloves of roasted garlic.

Meanwhile, in a separate skillet, melt 2 Tbsp butter over medium heat and add the spinach and allow it to wilt.

Serve chicken over spinach and top with mushrooms, garlic and pan sauce.