

CopyCat Olive Garden Oven Baked Tortellini Alfredo with Chicken

Ingredients

Chicken

2 chicken breasts
1 packet herb & garlic marinade
1/4 cup water
1/4 cup olive oil
1 tbsp vinegar

Pasta & Alfredo Sauce

8 oz dried cheese tortellini
6 tbsp butter
1 tbsp garlic
2 tbsp flour
1.5 cups milk
1.5 cups heavy cream
1/2 cup Parmesan cheese grated
1/2 cup Romano cheese grated

Toppings

1/4 cup Panko breadcrumbs
1/2 cup mozzarella cheese shredded

Directions

Preheat oven to 350°

Pound chicken breasts to an even thickness and place in a square baking dish.

In a medium bowl, mix together marinade, water, oil and vinegar and pour the marinade over the chicken. Bake chicken for 25 minutes until chicken breasts are cooked through. Remove from the oven and let rest.

Prepare tortellini according to package directions.

You can use fresh or frozen as well if you prefer.

When the pasta has about 4-5 minutes left, saute the butter and garlic in a saucepan on medium heat. Cook for 1 minute, stirring occasionally.

Add flour and whisk for to combine. Quickly add milk, cream and cheeses. Stir frequently until the sauce begins to simmer and thicken. Remove from heat.

In a large bowl, combine drained pasta with most of the Alfredo and toss lightly. Set aside 1/2 cup of Alfredo to add after baking.

Slice chicken breast and set aside.

Turn the oven to Low-Broil and spray a casserole dish with nonstick spray.

Pour pasta mixture into casserole dish. Top with sliced chicken, bread crumbs and mozzarella.

1/4 cup Panko breadcrumbs, 1/2 cup mozzarella cheese

BROIL on low for 2-3 minutes or until cheese starts to brown and bubble. Watch closely!