

CopyCat Olive Garden Parmesan Crusted Chicken

Ingredients

2 cups dry bow tie pasta
4 broccoli florets
2 white mushrooms quartered
1 cup plain breadcrumbs
2 tablespoons all-purpose flour
 $\frac{1}{4}$ cup Kraft Parmesan cheese
1 cup milk
6 thick pieces of chicken breast strips or chicken tenders
vegetable oil for frying
2 tablespoons butter
3 tablespoons olive oil
2 teaspoons crushed garlic
 $\frac{1}{2}$ cup white table wine (Chablis)
 $\frac{1}{4}$ cup water
2 tablespoons all-purpose flour
 $\frac{3}{4}$ cup half and half
 $\frac{1}{4}$ cup sour cream
 $\frac{1}{2}$ teaspoons salt
 $\frac{1}{8}$ teaspoons basil leaves
 $\frac{3}{4}$ cup mild, finely grated Asiago cheese
 $\frac{1}{4}$ teaspoon crushed red pepper

Directions

Prepare pasta according to package directions.

Lightly steam broccoli and mushrooms.

Wash and dry chicken strips.

Mix breadcrumbs, flour, and Parmesan cheese together.

Place milk in a dish for dipping.

Dip chicken in breadcrumb mixture, then in milk, and then back in breadcrumbs.

Place breaded chicken in a frying pan with heated oil and fry at medium to medium-low temperature until golden and cooked through. Remove chicken from the pan and drain.

In a saucepan over medium heat, melt butter then add olive oil. Whisk in flour until the mixture is blended. Quickly add garlic, water, and 1/2 teaspoon of salt. Stir well.

Add wine and blend. Immediately add half and half and sour cream. Stir to combine. When the mixture is smooth, add grated Asiago cheese and stir until melted. Finally, sprinkle fresh basil in the sauce and stir lightly. Remove from heat.

Place 2 cups of pasta in individual pasta dish. Spoon about 1/2 – 3/4 cup sauce over pasta. Top with broccoli, mushrooms, and Parmesan chicken, and red pepper flakes.

Top with grated Parmesan cheese if desired.