

CopyCat Outback Steakhouse Queensland Chicken and Shrimp

Ingredients

1/8 – 1/4 teaspoon Cayenne to taste
1/8 teaspoon White Pepper
1/8 teaspoon Onion Powder
1 tablespoon Garlic Powder
1/4 teaspoon Poultry Seasoning
1 cup Cream
1/2 cup Milk
2 tablespoons Butter
1 pound Linguine
1/2 cup White Wine
4 boneless Chicken Breasts
8 ounces Shrimp peeled, deveined and tails removed

Directions

In a small bowl add cayenne, white pepper, onion powder, garlic powder and poultry seasoning. Mix well.

Place cream, milk and butter in a large pan. Add 1/2 of the prepared spice mixture.

Place pan over medium heat. Cook to thicken. Remove from heat. Set aside and keep warm.

Prepare pasta according to package directions. Drain. Set aside.

Place a skillet over medium heat. Add wine and remaining spice mixture.

When hot, add chicken breasts. Sauté until done. Remove from skillet and set aside.

Sauté shrimp in same pan, adding more wine, if needed.

Place 1/4 of the pasta on each of 4 plates. Place 1 chicken breast atop pasta. Scatter about 1/4 of the shrimp on each plate. Drizzle with prepared cream sauce. Serve hot.