

CopyCat Outback Steakhouse Queensland Chicken and Shrimp

Ingredients

1/2 cup milk
2 tablespoons butter
1/2 pint cream
1/4 teaspoon poultry seasoning
1/4 teaspoons cayenne
1/8 teaspoon white pepper
1/8 teaspoon onion powder
1/2 cup white wine
1 tablespoon garlic powder
1 pound linguine
4 chicken breasts
8 ounces shrimp
1 tablespoon olive oil

Directions

Mortar spices well.

Put cream and milk in a pan with butter and half the spice mixture. Thicken and reduce; set aside.

Cook linguine to the al dente stage. Saute chicken breasts with wine and remaining spices until done. Remove and set aside.

Saute shrimp in a pan, adding wine if necessary. Serve each breast on a bed of linguine with shrimp. Cover with sauce.