

# 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.