

CopyCat Texas Roadhouse Smothered Chicken

Ingredients

2 boneless skinless chicken breasts
1 cup Italian dressing
1 sweet yellow onion
8 oz mushrooms sliced
1 tbsp olive oil
1 cup Monterey jack cheese grated

Directions

Preheat grill to 350° (or medium heat)

Place chicken breasts in a zipper freezer bag with Italian dressing and refrigerate for at least 30 minutes (up to overnight).

Slice onion in half and then into slivers. Clean and slice mushrooms. Toss onions and mushrooms in olive oil and add to grill pan.

Place chicken breasts on grill as well as grill pan with onions and mushrooms.

After 5-8 minutes, turn chicken breasts and stir mushrooms and onions and cook 5-8 min more.

After 10 min cook time, check chicken with meat thermometer at thickest portion of the breast and be sure chicken is 155°-160°. If chicken is not up to temp, continue to cook until it reaches temperature. It will finish cooking as it rests.)

Move sauteed onions and mushrooms to one side of grill pan. Add chicken breasts into grill pan. Top with onions and mushrooms. Then top with grated cheese.

Turn the heat down on the grill to 300° or low and shut lid to melt cheese for 2-3 minutes.

Once cheese is melted, remove grill pan and let chicken rest for 3-5 minutes and serve.