

CopyCat The Cheesecake Factory Chicken Bellagio

Ingredients

1 lb thin spaghetti

Chicken:

4 Chicken Breasts

1 cup Flour

3 Eggs

1 cup Italian Seasoned Bread Crumbs

1 cup Parmesan Cheese

canola oil

Pasta and Sauce:

1 clove Minced Garlic

1 Cup Heavy Cream

$\frac{1}{2}$ cup Fresh Grated Parmesan Cheese

5-6 Fresh Basil Leaves Minced

Juice from 1 lemon

salt and pepper

Garnish:

8 slices Prosciutto at room temp.

Arugula Lettuce washed and dried

Extra Virgin Olive Oil

1-2 Lemons

Directions

Prepare 1 pound of thin spaghetti according to the package directions.

Chicken:

Prepare chicken by butterflying, or slicing in half so that the breast is half as thick. This helps it to cook faster and

more evenly.

Transfer to a zipper bag, or place between parchment sheets and pound chicken so that it is even in thickness.

In a large skillet, add oil to the pan and heat over medium heat. Prepare your breading by placing flour in 1 bowl, beaten eggs in a 2nd, and the breadcrumbs and Parmesan in a 3rd. Toss the Parmesan and breadcrumbs together.

Take a slice of chicken and dip it into the flour, coating both sides.

Immediately dip the floured chicken into the beaten eggs. Coat both sides.

Transfer to the bread crumb/Parmesan mixture. Coat both sides.

Place in heated skillet and cook 3 minutes each side until golden and cooked thru. Do not crowd the pan, working in batches. Once chicken is cooked transfer to a plate lined with paper towel to drain.

Cream Sauce:

Wipe out pan and add 1 teaspoon of olive oil. Add in minced garlic and cook quickly about 30 seconds.

Add in heavy whipping cream. Bring to a simmer and let thicken for a few minutes. Add in lemon juice.

Add in Parmesan cheese. Stir until melted and combined.

Stir in minced basil. Season with salt and pepper. Remove from heat.

Add cooked pasta to the sauce. Toss to coat.

Assemble:

To make your plate, start with a generous amount of pasta.

Top with two pieces of chicken.

Top with a few ribbons of prosciutto.

Garnish with arugula and shaved Parmesan. Enjoy!