

CopyCat The Cheesecake Factory Farfalle with Chicken and Roasted Garlic

Ingredients

1 head roasted garlic cloves removed (recipe above)
2 chicken breasts boneless skinless
2 tablespoons extra virgin olive oil
1/2 teaspoon kosher salt
1/4 teaspoon coarse ground black pepper
1 pound bow tie pasta aka farfalle, cooked and drained -but not rinsed
12 ounces center cut bacon cut into strips
8 ounces crimini mushrooms quartered
1/2 yellow onion chopped
1/2 cup sun dried tomatoes , chop roughly
3/4 cup white wine
1 cup heavy cream
3/4 cup Parmesan cheese

Directions

Cook the pasta according to the directions on the box.

Cut the chicken into 1" cubes and season with kosher salt and black pepper.

To a cast iron skillet add the olive oil on high heat. Cook the chicken until browned on both sides, about 2-3 minutes on each side. Remove from the pan, reduce the heat to medium-high heat and add in the bacon.

Cook until crisp and remove the bacon. Add in the mushrooms and onions and cook for 5-7 minutes until they start browning. Remove the mushrooms and onions from the pan to where the

chicken and bacon are.

Add in the sun dried tomatoes, white wine, and stir well, then let reduce by half, about 15 minutes. Add in the heavy cream, roasted garlic, chicken and vegetables.

Add in most of the Parmesan cheese leaving just a garnishing amount. Stir well, then add in the pasta and bacon and combine everything.

Garnish with remaining Parmesan cheese.