

Carrabba's – The Original Chicken Bryan

Serves 2

Ingredients

2 boneless skinless Chicken Breasts
Kosher salt, to taste
Fresh ground pepper, to taste
Olive oil
4 oz. Goat Cheese
6 Sun-dried Tomatoes, chopped
2-4 tbsp. fresh basil, chopped
4 tsp. onions, minced
4 tsp. garlic, minced
8 tbsp. butter, divided
½ cup white wine
4 tbsp. fresh lemon juice

Directions

Brush chicken on both sides with olive oil, season to taste with Kosher salt and cracked pepper.

Grill chicken until done (internal temp of 165°F) - Prepare lemon butter sauce while chicken is grilling.

Sauté onion and garlic in 2 tbsp. butter until soft and fragrant. Add white wine and lemon juice, reduce heat to medium-low and simmer 10 minutes to reduce.

Add remaining 6 tbsp. butter, a little at a time, until it melts and mixture is emulsified.

Add chopped sun-dried tomatoes and basil, heat until hot (but do not overheat or sauce may break).

Top nearly-done chicken breasts with 2 oz. each of the goat cheese until cheese warms and softens.

To serve, spoon lemon butter sauce over chicken breasts.