

OLIVE GARDEN PARMESAN CRUSTED CHICKEN

F MEDIUM

Last Modified: 01/15/2016

PREP: 30 Min
COOK: 25 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 2 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
6	Whole	Chicken Breast Tenders	
2	Cups	Dried Bow Tie Pasta	Uncooked

BREADING			
1	Cup	Plain Bread Crumbs	
2	Tbsp	All Purpose Flour	
1/4	Cup	Parmesan Cheese	Grated
1	Cup	Whole Milk	
1/4	Cup	Vegetable Oil (For Frying)	

ASIAGO CHEESE SAUCE			
2	Tbsp	Unsalted Butter	
3	Tbsp	Olive Oil	
2	Tsp	Garlic	Minced
1/2	Cup	Dry White Wine (Chablis)	
1/4	Cup	Water	
2	Tbsp	All Purpose Flour	
3/4	Cup	Half & Half	
1/4	Cup	Sour Cream (Breakstone)	
1/2 +/-	Tsp	Kosher Salt	To Taste
1/8	Tsp	Fresh Basil Leaves	Fine Chop
3/4	Cup	Asiago Cheese	Shredded

GARNISH			
4	Florets	Broccoli (Lightly Steamed)	
2	Whole	White Mushrooms (lightly Steamed)	Chopped
1/4	Tsp	Crushed Red Pepper Flakes	
1/4	Cup	Parmesan Cheese (Optional)	Shredded

PREPARATION	
FACTOID	This is Olive Garden's recipe. While admittedly, a little time-consuming, it is worth the trip.
OPTION	You may substitute Chicken Breasts, but you must make them into cutlets by either halving them or pounding them until they are about 1/2 inch thick.
TOOLS	1) 2 - Pie Tins 2) Large Stainless Steel Skillet 3) Small Saucepan & Lid 4) Aluminum Half Sheet Pan & Wire Rack 5) Stock Pot & Lid 6) Medium Saucepan & Lid 7) Steaming Basket

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PREP	DISH 1) Wash and drain the Chicken Tenders or Chicken Cutlets if using. 2) Grate the Parmesan Cheese and set it aside. 3) Shred the Asiago Cheese and set it aside. 4) Mince the Garlic Cloves and set them aside.
1	Cook the Pasta al-dente according to package directions, drain and place it back in the warm pot. Stir in a little Extra Virgin Olive Oil to keep it from sticking together, cover to keep it warm and set it aside.
2	In a pie tin, mix together the Bread Crumbs, Flour and Parmesan Cheese. Place the Milk in a second pie tin. Dip each piece of Chicken in the Bread Crumb Mixture and pat to coat evenly. Carefully dip each piece in the Milk and then, back into the Breadcrumbs Mixture - Set them aside on a wire rack for 15 minutes to dry.
3	Place the Olive Oil in a large skillet over medium heat and heat until just shimmering. Fry the Chicken on both sides until golden brown, about 3 to 5 minutes per side. Remove the Chicken and place them on paper towels to drain. Tent with aluminum foil to keep them warm.
4	In a covered medium saucepan with a steaming basket and 1/2 cup of Water over medium heat. Bring the water to a boil. Add in the Mushroom Pieces on one side, cover and steam for 3 minutes. Add in the Broccoli Florets on the other side, cover and steam for an additional 2 minutes. Remove from the heat, keep covered to keep warm and set them aside.
5	In a medium saucepan over medium heat, melt the Butter and Olive Oil. Whisk in the Flour until all of the white is gone to make a Roux. Add in the Garlic, Water and Salt to deglaze the pan. Whisk in the Wine. Immediately whisk in the Half & Half and Sour Cream. When the mixture is smooth, stir in the Asiago Cheese until melted. Stir in the Basil. Remove from the heat, cover to keep warm and set it aside.
SERVE	On each heated dinner plate, heap 1/2 of the Pasta. Soak with 1/2 of the Sauce. Garnish with 1/2 of the Broccoli and Mushrooms. Arrange the Chicken on top and sprinkle to taste with Crushed Red Pepper Flakes.
SERVE	You may optionally sprinkle the dish with more Parmesan Cheese and serve while hot.

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