

## **CARRABBA'S CHICKEN BRYAN**

(from *Top Secret Restaurant Recipes 3*)

### *Basil Lemon Butter Sauce*

1/2 c. butter (confession: I only used 1/4 c.)

1 tsp minced garlic

2 tsp lemon juice

1 Tbsp white wine

1/8 tsp salt

1/8 tsp white pepper

1/4 c. heavy cream

6-7 basil leaves, sliced

### *Chicken*

4 boneless, skinless chicken breast fillets

olive oil

salt

pepper

1/2 oz sun-dried tomatoes (1/3 c. when reconstituted and sliced)

4 sliced of goat cheese

If grilling chicken, preheat grill on high. Broiling works fine, as well.

Make the basil lemon butter sauce by melting butter in a small saucepan over medium-high heat. Add the garlic and slowly saute it for 5 minutes. Add the lemon juice, wine, salt, pepper, and cream. Reduce the heat to low. Cook the sauce for 15-20 minutes over low heat until thickened, stirring often.

Use a kitchen mallet to flatten the thick part of the chicken (or you can just cut the breast in half to make to thinner pieces). Rub each chicken breast with oil, then sprinkle each with salt and pepper. Grill or broil chicken for 3-5 minutes per side, until done.

While chicken is cooking, simmer sun-dried tomatoes in small pan of boiling water for 3-4 minutes. Strain, then slice in strips.

Place chicken on the plate, top with a slice of goat cheese and tomatoes. Stir the sliced basil leaves into the sauce and spoon over the chicken. Serves 4.