

# Grilled Chicken in White Wine Butter Sauce

**I N G R E D I E N T S** 1 LB linguine pasta 2 boneless, skinless chicken breasts 4 cloves of garlic, minced 1 shallot, finely chopped 1 tsp crushed red pepper 1/4 C butter 1/2 C Barefoot Chardonnay 1 C cherry tomatoes, halved 1/2 C grated parmesan cheese 1/2 tsp ground pepper 1 tsp kosher salt 2 tbsp half and half 2 tbsp olive oil, divided salt and ground pepper for sprinkling the chicken fresh parsley for garnish

**I N S T R U C T I O N S** 1. Bring water to a boil in a large, deep skillet. Cook the pasta until tender. Drain and set aside. 2. While the pasta is cooking, place the tomatoes in a small oven-safe bowl. Drizzle with 1 tbsp olive oil. Broil on high for about 5 minutes or until slightly charred. Remove from the oven and set aside. \*\*\*see note regarding roasting the tomatoes\*\*\* 3. Prep the chicken. Pound with the flat side of a mallet. Sprinkle with salt and pepper. Once the pasta is done cooking and has been set aside, heat the grill pan skillet over high heat. Add the remaining olive oil and the chicken. Cook the chicken for 8-12 minutes or until 165 degrees, flipping a few times while cooking. Once done cooking, remove from the pan and place on a cutting board. Cut into chunks. 4. Return the skillet to the stove and melt the 1/4 butter over medium low heat. Add the shallots, garlic and red pepper flakes. Saute for 2 minutes, scraping the bits from the chicken from the bottom of the pan. Add the Chardonnay, salt and pepper. Cook for 5 minutes or until slightly reduced. Stir in the half and half, parmesan cheese and chicken. Then carefully stir in the roasted tomatoes. 5. Garnish with fresh chopped parsley and more parmesan cheese, if desired. **N O T E S** NOTE: the tomatoes can be roasted in the skillet before the pasta is cooked. However, I used a small oven-safe bowl (as notated in the directions) and roasted while the pasta was cooking. If you don't have a large skillet, you can cook the pasta in a large pot.