

Carrabba's Champagne Chicken

(Adapted from [Plain Chicken](#))

2 Tbsp olive oil
2 Tbsp butter
4 chicken cutlets
1/3 cup flour
2 Tbsp parmesan cheese
salt
pepper
1/2 cup sliced mushrooms
1/4 cup champagne (Dry)
2/3 cup heavy cream (or evaporated milk)
pinch Kosher Salt
pinch Fresh Ground Black Pepper
1/8 tsp red peper flakes
1/4 tsp tarragon
6 oz angel hair pasta, cooked and drained

Mix together the flour, salt, pepper, and grated Parmesan. Rinse the chicken pieces in water. Dredge them thoroughly in the flour mixture, until well coated.

Heat olive oil and 2 tablespoons of the butter in a large skillet on medium high heat. Add half of the chicken pieces, do not crowd the pan. Brown well on each side, about 3 minutes per side. Remove the chicken from the pan and reserve to a plate. Cook the other breasts in the same manner, remove from pan. Cover with aluminum foil and keep warm in the oven while you prepare the sauce.

Add the champagne and mushrooms to the pan. Use a spatula to scrape up the browned bits. Reduce the sauce by half. Whisk in cream, kosher salt, black pepper, red pepper flakes and tarragon. Heat until sauce thickens to a creamy consistency. Serve chicken and sauce over angel hair pasta.