

Chicken Bryan (like Carraba's)

1 tbsp. minced garlic
1 tbsp. minced yellow onion
2 tbsp. butter
½ c. dry white wine
¼ c. fresh lemon juice
⅔ c. cold butter, sliced
1 ½ c. chopped sun-dried tomatoes
¼ c. chopped fresh basil
½ tsp. kosher salt
½ tsp. white pepper
6 boned, skinned chicken breast halves
extra virgin olive oil for brushing
½ tsp. salt
½ tsp. black pepper
8 oz. caprino or other goat cheese, room temperature

Sauté garlic and onion in 2 tbsp. butter in a large skillet over medium heat until tender. Stir wine and lemon juice into skillet; increase heat to medium high, and simmer to reduce by half. Reduce heat to low, and stir in cold butter, one slice at a time. Stir in tomatoes, basil, kosher salt, and white pepper; remove from heat and set aside. Brush chicken breasts with olive oil and sprinkle with salt and black pepper. Grill chicken over hot coals 15-20 minutes or until cooked through. A couple minutes before chicken is done, place equal amounts of cheese on each breast. Spoon prepared tomato sauce over chicken and serve.