

## Buca Di Beppo – Chicken Glorioso

Recipe estimates 25 minute prep time + 25 minute cook time

Pans needed:

Deeper skillet with lid  
8 x 8 baking dish. (9 x 13 for double batch)

Ingredients:

3 oz olive oil  
4 ½ boneless skinless chicken breasts (cut into strips)  
flour (for covering chicken breasts)  
¼ teaspoon salt

6 oz white wine (Chardonnay works great)  
3 garlic cloves, chopped. (1 ½ teaspoons of minced garlic)  
½ teaspoon crushed red pepper flakes  
16 oz Alfredo sauce  
2 ounces sun-dried tomatoes. (We used 1 3 oz packed for a double batch)  
½ cup mozzarella cheese, shredded

- Preheat oven to 425°
- Heat olive oil on medium/high heat.
- Season chicken breasts with salt and lightly dust with flour.
- Saute the chicken breast, browning both sides.
- Remove the chicken breast from the pan and pour off the oil.
  
- Add wine to the pan and return the chicken breasts to the pan. Cover and cook the breasts, turning once until an internal temp of 165° is reached.
- Transfer the chicken to a plate and hold.
  
- Add the garlic, crushed red pepper and Alfredo sauce to the wine left in the pan. Bring the sauce to a boil, but do not reduce.
- Remove from flame and add half of the sun-dried tomatoes.
  
- Place 2/3 of the sauce into a baking dish.
- Add chicken. Stir together and evenly distribute in dish.
- Top the chicken with mozzarella.
- Add remaining tomatoes and sauce
  
- Bake at 425° until sauce becomes bubbly and begins to brown.