

# Carrabba's Italian Grill Champagne Chicken

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/carrabba-italian-grill-tiramisu-recipe>

## Ingredients:

- 2 tablespoons olive oil
- 2 tablespoons butter
- 4 chicken outlets
- 1/3 cup flour
- 2 tablespoons Parmesan cheese grated
- salt
- pepper
- 1/2 cup sliced mushrooms
- 1/4 cup champagne
- 2/3 cup heavy cream or evaporated milk
- 1 pinch kosher salt
- 1 pinch fresh ground black pepper
- 1/8 teaspoon red pepper flakes
- 1/4 teaspoon tarragon
- 6 ounces angel hair pasta cooked and drained

## Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 160 milligrams
4. Fat: 36 grams
5. Fiber: 2 grams
6. Protein: 34 grams
7. SaturatedFat: 17 grams
8. Sodium: 520 milligrams
9. Sugar: 2 grams

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