

Cajun Chicken Riesling Alfredo



Amount	Unit	Ingredient
1/4	cup	Old York Cellars Riesling
4		boneless, skinless chicken breasts
1	cup	blackening spice
2	tbsp	extra-virgin olive oil
3	tbsp	minced garlic
1	cup	roughly chopped marinated sun-dried tomatoes
3	cup	heavy cream
3/4	cup	grated Parmesan
1	tsp	sea salt
1	tsp	freshly ground black pepper
1	lb	cooked fettuccine
1/2	cup	sliced scallions

Preheat the oven to 350 degrees F.

Dredge the chicken breasts in the blackening spice and place in a cast iron skillet over very high heat. Blacken both sides of the chicken and place in the oven for 10 minutes, or until internal temperature of chicken reaches 165 degrees F on an instant-read thermometer. Slice in strips on the bias and set aside.

In a sauté pan over medium heat, add 2 tablespoons of extra-virgin olive oil. Add garlic and lightly caramelize. Then add the sun-dried tomatoes and the chicken slices.

Deglaze the pan with the [Old York Cellars Riesling](#). Add the heavy cream, increase the heat to a simmer, and reduce the cream sauce by half.

When the cream sauce is to desired consistency, stir in 1/2 cup Parmesan, salt, pepper, and pasta.

Nest the pasta on large rimmed plates, pour sauce over pasta, and garnish with scallions and the remaining 1/4 cup Parmesan.

CHEERS & ENJOY!