

Bath County, Jr. Chef

WILDCAT GRILLED CHICKEN MAC

- 2 lb boneless, skinless chicken breast-----KENTUCKY PROUD
- Extra-virgin olive oil, for liberal drizzling
- Salt and freshly ground black pepper
- 1 lb bowtie pasta
- 12 tbsp butter-----KENTUCKY PROUD
- 1 cup panko-----KENTUCKY PROUD
- 2 large cloves garlic, finely chopped-----KENTUCKY PROUD
- 6 rounded tablespoons all-purpose flour-----KENTUCKY PROUD
- 2 cup chicken stock
- 2 Tbsp Worcestershire sauce
- 4 cups heavy whipping cream-----KENTUCKY PROUD
- 3 cups shredded Italian cheese-----KENTUCKY PROUD
- 1 cup diced tomatoes-----KENTUCKY PROUD
- 1 pound bacon----- KENTUCKY PROUD

1. Preheat oven to 350°
2. Cut chicken breasts in half, then thinly slice.
3. Heat grill pan over high heat.
4. Coat chicken in extra-virgin olive oil and season with salt and pepper. Grill about 12 minutes, turning occasionally, then set aside.
5. Cut bacon into small pieces and fry in skillet until crispy. Drain, set aside.
6. Bring water to boil, add salt and then pasta. Cook until almost tender.
7. Melt 6 tbsp butter in a separate sauce pan. Spoon out and toss with panko to moisten. Combine with $\frac{3}{4}$ cup of Italian cheese.
8. Melt 6 tbsp butter in sauce pan. Add garlic, lots of coarse black pepper, stir 2 minutes then whisk in flour, then stock, milk and Worcestershire, thicken until it coats a spoon, then stir in the remaining Italian cheese. Stir diced tomatoes into sauce.
9. Drain pasta. Combine with chicken and sauce. Transfer to casserole dish and top with bread crumbs.
10. Bake at 350° F for 10-15 minutes or until topping is browned.