

Outback Steakhouse Alice Springs Chicken

An easy recipe for Alice Springs Chicken, an Outback Steakhouse copycat recipe. Marinade chicken breast in honey mustard sauce, then top with mushrooms, bacon, and way too much cheese! So delicious.

With a name like Outback Steakhouse, you can guess what most people are going to order when they walk through the door: Steak.

But it's always wise to have chicken on the menu, right? People are obsessed with their chicken. However, in steak vs. chicken battle at a steakhouse, chicken better have a plan.

Alice Springs Chicken has a plan, and it's amazing.

Ingredients

6 bacon slices
1/4 cup regular mustard
1/3 cup honey
2 Tbsp. Mayonnaise
2 teaspoons dried onion flakes

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Ingredients

6 bacon slices
1/4 cup regular mustard
1/3 cup honey

2 Tbsp. Mayonnaise

2 teaspoons dried onion flakes

1 cup sliced fresh mushroom (I omitted because my family does not like mushrooms)

2 cup shredded Colby/Jack cheese

First, Sprinkle and rub the chicken breasts with seasoning salt. Cover and refrigerate for 30 minutes.

Directions

While the chicken is in the refrigerator, cook bacon in a large skillet until crisp. Remove bacon and set aside.

Do not discard grease.

Saute chicken in the bacon grease for 3 to 5 minutes per side, or until browned. Place chicken in a 9" X 13" casserole dish or pan.

To make the Honey Mustard: In a small bowl, mix the mustard, honey, mayonnaise and dried onion flakes.

Spread some of the Honey Mustard over each piece of chicken, then layer with mushrooms, crumbled bacon, and shredded cheese.

Bake in a 350 degrees oven for 30 minutes, or until cheese is melted and chicken is done.

Serve with the left over Honey Mustard Sauce that you ma

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