

Outback Steakhouse Alice Springs Chicken

One of the most popular menu items at Outback Steakhouse (despite the fact that it's a STEAKhouse) is their Alice Springs Chicken. It's popular for good reason. Who can resist grilled chicken with sautéed mushrooms, crispy bacon, and lots of melty Monterey Jack cheese with that honey mustard sauce? If I go to Outback, it's always for the Alice Springs Chicken which is why I decided I'd share my copycat version of the recipe with you.

One of the key elements to this Alice Springs Chicken is the honey mustard marinade/sauce. You'll start by making that, then allowing the chicken to hang out in the mixture for a couple of hours so that it can absorb all of the honey mustard goodness.

One of my favorite ingredients in this recipe is the mushrooms! I am always a sucker for tender sautéed mushrooms! I bought an 8 ounce package of button mushrooms, cleaned them, then sliced them up and sautéed 'em in a little butter. The best way to clean mushrooms is with a damp towel (I usually use a damp paper) instead of running them under water. I do it this way, simply because they clean-up better if you wipe the dirt off versus running them under water.

You'll also need some crispy bacon to top each piece of chicken with. My favorite hassle-proof way to cook bacon is to bake it in the oven. Here are my instructions on [How to Bake Bacon](#). I chose to go with one piece of bacon per piece of chicken to keep it a little lighter, but if you want to go all out, plan for two pieces of bacon per piece of chicken.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to

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Recipe:

4 boneless skinless chicken breasts, pounded to 1/2 inch thickness

Lowry's Seasoning Salt

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

Direction

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

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° oven for 30 minutes, or until cheese is melted and chicken is done.

Serve with the left over Honey Mustard Sauce that you made.