

Outback Steakhouse Alice Springs Chicken

Ingredients:

- 4 boneless, skinless chicken breasts, pounded to 1/2 inch thickness
- Lowry's Seasoning Salt
- 6 slices of bacon
- 1/4 cup regular mustard
- 1/3 cup honey
- 2 tablespoons mayonnaise
- 2 teaspoons dried onion flakes
- 1 cup sliced fresh mushrooms (optional, omitted if preferred)
- 2 cups shredded Colby/Jack cheese

Instructions:

1. Sprinkle and rub the chicken breasts with seasoning salt. Cover and refrigerate for 30 minutes.
2. While the chicken is in the refrigerator, cook bacon in a large skillet until crisp. Remove bacon and set aside, but do not discard grease.
3. In the same skillet with the bacon grease, sauté chicken for 3 to 5 minutes per side, or until browned. Place chicken in a 9" x 13" casserole dish or pan.
4. To make the Honey Mustard: In a small bowl, mix together the mustard, honey, mayonnaise, and dried onion flakes.
5. Spread some of the Honey Mustard over each piece of chicken, then layer with mushrooms (if using), crumbled bacon, and shredded cheese.
6. Bake in a preheated 350°F (175°C) oven for 30 minutes, or until cheese is melted and chicken is cooked through.

7. Serve with the remaining Honey Mustard Sauce.

Serving: 12 SmartPoints per serving: 8SP

Source: allrecipes.com