



Outback Alice Springs Chicken

Servings: 0

Ingredients

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- 4 boneless skinless chicken breasts, pounded to 1/2 inch thickness
- Lawry's Seasoning Salt
- 6 bacon slices
- 1/4 cup regular mustard (make sure LOW SUGAR)
- 2 Tbsp. Mayonnaise
- 2 teaspoons dried onion flakes
- 1 cup sliced fresh mushroom
- 2 cup shredded Colby/Jack cheese

How to make it

Directions

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.

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