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## Introduction

Outback Steakhouse's Alice Springs Chicken is a beloved dish known for its savory chicken topped with crispy bacon, melted cheese, and a tangy honey mustard sauce. Recreate the magic of this popular restaurant favorite at home with this easy-to-follow copycat recipe.

### Key Ingredients:

- 4 chicken breasts, boneless and skinless, flattened to a thickness of 1/2 inch
- 6 slices of bacon
- 2 teaspoons of dried onion flakes
- 1/3 cup of honey
- 1/4 cup of yellow mustard
- 2 tablespoons of mayonnaise
- 2 cups of shredded cheese of choice (Colby and Jack blend recommended)
- Salt to taste
- Optional: 1 cup of freshly sliced mushrooms

### Instructions:

- Prep Time: 15 minutes
- Cook Time: 35 minutes
- Total Time: 50 minutes
- Yield: 4 servings

1. **Preheat Oven:** Preheat the oven to 350°F (175°C).
2. **Season Chicken:** Season the chicken breasts with salt on both sides.
3. **Cook Bacon:** In a skillet, cook the bacon until crispy. Once done, crumble the bacon and set aside, reserving the bacon grease in the skillet.
4. **Cook Chicken:** In the same skillet with the bacon grease, cook the seasoned chicken breasts over medium heat for 4-5 minutes per side, or until golden-brown and cooked through. Once done, set the chicken aside.
5. **Prepare Sauce:** In a bowl, mix the dried onion flakes, honey, yellow mustard, and mayonnaise until well combined to create the sauce.
6. **Assemble Chicken:** Place the cooked chicken breasts in a greased baking dish. Spread the honey mustard sauce over each breast, reserving some sauce for serving if

desired.

7. **Add Toppings:** Sprinkle shredded cheese over the chicken breasts. Add sliced mushrooms on top if using, and then evenly distribute the crumbled bacon over the cheese.
8. **Bake:** Place the baking dish in the preheated oven and bake for 30 minutes, or until the cheese is melted and bubbly, and the chicken is cooked through.
9. **Serve:** Allow the dish to cool slightly before serving. Serve the Alice Springs Chicken with the remaining honey mustard sauce on the side for dipping.



Outback Steakhouse Copycat Alice Springs Chicken

## Cook Techniques:

### Flattening Chicken:

Flattening the chicken breasts helps them cook more evenly and ensures they remain tender and juicy.

## Bacon Crumbling:

Crumbling the crispy bacon adds a delicious smoky flavor and crispy texture to the chicken dish.

## Cheese Melting:

Baking the chicken allows the cheese to melt and become gooey, creating a delicious topping for the chicken breasts.

## FAQs:

1. **Can I use different types of cheese?** Yes, you can use your favorite cheese or a combination of cheeses to suit your taste preferences.
2. **Can I make this dish ahead of time?** While it's best served fresh, you can prepare the components ahead of time and assemble them just before baking for convenience.
3. **Can I omit the mushrooms?** Absolutely! The mushrooms are optional and can be omitted if desired without significantly altering the flavor of the dish.

## Conclusion:

Enjoy the flavors of Outback Steakhouse's Alice Springs Chicken in the comfort of your own home with this easy copycat recipe. With its tender chicken, crispy bacon, melted cheese, and tangy honey mustard sauce, it's sure to become a family favorite. Serve it up for dinner any night of the week and savor the deliciousness!

## Notes:

- For added freshness, garnish the dish with chopped parsley before serving.
- Leftovers can be refrigerated and reheated for a tasty meal the next day.

## You may like

- [Baked Sweet and Sour Chicken Recipe](#)
- [Rosemary & Garlic Focaccia Recipe](#)
- [Mushroom Pie Recipe](#)
- [Cowboy Meatloaf and Potato Casserole: A Hearty Western Feast](#)

- [Impossible Taco Pie: A Tasty Taco Twist in Pie Form](#)



# Outback Steakhouse Copycat Alice Springs Chicken Recipe

*Author:* Elowen Thorn

*Total Time:* 45 minutes

*Yield:* 4 servings

## PRINT RECIPE

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### Notes

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*Prep Time:* 15 minutes

*Cook Time:* 30 minutes

## Did you make this recipe?

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