

## OUTBACK ALICES SPRINGS CHICKEN

Lawry's Season Salt

4 Boneless Chicken Breast

6 Bacon Slices

¼ Cup Regular Mustard

1/3 cup honey

2 Tbsp. Mayo

2 Teaspoons dried onion flakes

1 Cup sliced fresh mushrooms

2 Cups shredded Colby Jack cheese

Sprinkle & rub chicken with Lawry's Seasoning Salt. Cover and refrigerate for 30 minutes. While waiting on chicken, cook bacon until crisp. Set aside the grease for use later.

Sauté chicken in the saved bacon grease for 3 to 4 minutes per side or until each breast side is brown. Place chicken in a 9" X 13" casserole dish or pan.

**The Honey Mustard:** In a small bowl, mix the mustard, honey, Mayo and dried onion flakes. Spread some of the mixture over each chicken breast, then layer the mushrooms, crumbled bacon, and shredded cheese.

Bake in 350 degree oven for 30 minutes or until the chicken is done. Serve with the left over honey mustard sauce