Alice Springs Chicken



Adapted • Shared by Steve Janowicz

Ingredients

• Ingredients for the Dressing:
• 2.25 cup of mayo
• 6 tbsp. of dijon mustard
• 0.75 cup of honey
• For the Chicken:
• 9 chicken breasts butterflied
• 3-6 tsp of garlic salt
• Cracked black pepper
• Additional Ingredients:
• 18-21 slices of bacon
• 24 oz. of freshly shredded Colby jack cheese must be freshly shredded, no packaged pre-shredded cheese
• 24 oz. of sliced white mushrooms
• 3 tbsp of butter
• The fat from the bacon
• 0.75 cup of chopped green onions

Instructions

1. Let's begin by making the dressing. In a bowl, mix together the mayo, dijon mustard, and honey until well combined. Set the dressing aside for later.

2. Now, it's bacon time! In a large pan with high sides, fry the bacon until it's deliciously crispy. Once done, remove the bacon from the pan and cut each slice in half.

3. Butterfly the chicken breasts and season both sides with garlic salt and cracked black pepper.

4. In the same pan with the remaining bacon grease, sauté the seasoned chicken over medium to medium-high heat until it turns a gorgeous golden brown. This should take about 5 minutes per side. Once cooked, set the chicken aside.

5. Keep the party going in the same pan by adding the sliced white mushrooms. Sauté them in the bacon grease but also add a tablespoon of butter for extra richness. Cook until the mushrooms are delightfully golden brown.

6. Preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius). While the oven is heating up, get a baking sheet and cover it with foil for easy cleanup. Place a rack on top of the baking sheet.

7. It's time to layer the magic! Arrange the chicken on the rack in this order: chicken, a generous portion of

the honey mustard dressing you made earlier, sautéed mushrooms, two half slices of bacon on each piece of chicken, and finally, heap on plenty of freshly shredded Colby jack cheese.

8. Pop the baking sheet into the preheated oven and let the chicken bake for around 20 minutes or until the cheese is beautifully melted and golden.

9. Once done, remove the chicken from the oven and get ready to taste the magic! Dunk your Alice Springs Chicken in some extra honey mustard, sprinkle with chopped green onions, and get ready to indulge in your very own Outback adventure at home!

Notes

Choose the Right Pan: To make this one-pot chicken cacciatore recipe, it's essential to have a reliable stovetop to oven pan. I recommend using a versatile pan like Copper Chef, which comes with an oven-safe lid. This pan allows you to seamlessly transition from stovetop to oven, ensuring even cooking and juicy results. You can find it here

Get Saucy with the Dressing: The honey mustard dressing is the star of this dish, so don't be shy with it! Feel free to adjust the ingredients to suit your taste preferences. If you like it sweeter, add a touch more honey, or if you prefer it tangier, amp up the dijon mustard.

Bacon Matters: The bacon adds a smoky and savory element to the dish. For that authentic Outback taste, use good quality bacon and cook it until it's crispy. The bacon fat left in the pan is a key ingredient for sautéing the chicken and the mushrooms and enhancing the overall flavor.

Melt the Cheese Just Right: To achieve that gooey, melty cheese topping, use freshly shredded Colby jack cheese. The pre-packaged, pre-shredded cheese often contains additives that can affect the texture. Shred the cheese yourself for the best results.

Butterfly the Chicken for Even Cooking: Butterflying the chicken breasts not only helps them cook faster but also ensures that they cook evenly. This step is essential for juicy and tender chicken in the finished dish.

Don't Overcook the Chicken: Keep a close eye on the chicken while sautéing and baking to avoid overcooking. Overcooked chicken can become dry and less flavorful. Aim for that beautiful golden brown color, and the chicken will turn out tender and delicious.

Experiment with Toppings: While the classic Alice Springs Chicken includes sautéed mushrooms and bacon, feel free to get creative with other toppings. Try adding caramelized onions, sliced bell peppers, or even avocado for a unique twist on the dish.

Serve with Sides: Alice Springs Chicken is fantastic on its own, but it pairs wonderfully with a variety of side dishes. Consider serving it with a side of garlic mashed potatoes, buttered asparagus, or a fresh garden salad for a complete and satisfying meal.

Make Ahead for Convenience: If you're planning a dinner party or a busy weeknight meal, you can prepare the honey mustard dressing and sautéed mushrooms in advance. Store them in separate airtight containers in the fridge until you're ready to assemble and bake the dish.

Double the Recipe: This Alice Springs Chicken is so delicious that it's likely to become a family favorite. Consider doubling the recipe to have leftovers for lunch or dinner the next day. The flavors often intensify and taste even better the day after