



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ALICE SPRINGS CHICKEN

½ cup Dijon mustard

½ cup honey

3 tablespoons mayo

Squeeze of fresh lemon juice

4 boneless skinless chicken breast halves,
seasoned with salt and pepper

8 ounces sliced mushrooms

1 tablespoon butter

4 slices bacon, cooked

6 ounces shredded Monterey Jack cheese

6 ounces shredded Cheddar cheese

Chopped fresh parsley, for garnish

1. In a small bowl, combine the Dijon mustard, honey, mayo and squeeze of fresh lemon juice. Pour half the sauce into small bowl, cover and reserve for later.
2. Place the chicken in a large Ziploc bag. Pour the remaining marinade in the bag and toss chicken to coat. Chill in the refrigerator for at least two hours.
3. Preheat oven to 400 degrees F.
4. In a small skillet, melt 1 tablespoon butter. Add the mushrooms and cook for 7-10 minutes, or until the mushrooms are tender and just starting to turn golden brown.
5. Heat a skillet or grill pan to medium high heat. Remove the chicken from the marinade and season each piece with salt and pepper. Place the chicken in the preheated pan. Cook for about 4 minutes. The goal is to just sear the chicken and get a nice golden-brown color on the outside.
6. Transfer the chicken to an oven-safe casserole dish. Spoon some of the mushrooms on top of each piece of chicken. Break a piece of cooked bacon in half and arrange the bacon over the chicken. Divide the Monterey Jack and Cheddar cheese evenly and sprinkle over each piece of chicken.

7. Place the chicken in the oven and bake for about 10 minutes (possibly longer if chicken is thick), or until the internal temperature of the chicken reaches 165 degrees and the cheese has melted.
8. Serve with remaining honey mustard sauce on the side.
9. Sprinkle with chopped parsley for garnish.

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