

OUTBACK STEAKHOUSE ALICE SPRINGS CHICKEN

F EASY

Last Modified: 01/16/2016

PREP: 24 Hrs
COOK: 30 Min
OVEN: 375

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Whole	Chicken Breasts (Boneless / Skinless)	
1	Tbsp	Vegetable Oil	
2	Cups	White Mushrooms	Thin Sliced
2	Tbsp	Unsalted Butter	
1/2	Tsp	Sweet Hungarian Paprika	
8	Slices	Thin Sliced Bacon	Halved
2	Cups	Mexican Blend Cheese	Shredded
2	Tsp	Fresh Italian Parsley Leaves	Fine Chop
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

HONEY MUSTARD MARINADE

1	Cup	Dijon Mustard	
1	Cup	Honey	
1	Tbsp	Canola Oil	
1	Tsp	Lemon Juice	

PREPARATION

FACTOID	This is EXTREMELY close to the real dish. Shortcutting any of the listed steps, makes it come out congealed, ugly and NASTY!
TOOLS	1) Small Mixing Bowl 2) Gallon Zip Lock Bag 3) Large Non-Stick Skillet 4) Aluminum Half Sheet Pan 5) Small Saucepan
PREP	Wash and trim any excess fat off of the Chicken Breasts. Pat them dry with paper towels.
PREP	MARINADE 1) In a small mixing bowl, combine the Mustard, Honey, Canola Oil and Lemon Juice and whisk vigorously.
PREP	The Day Before 1) Place the Chicken Breasts in a gallon zip lock bag and pour half of the Marinade on top. Refrigerate for 2 to 24 hours, squeezing every so often to recoat. 2) Save and refrigerate the remaining Marinade to serve later with the Chicken.
PREP	DISH 1) Trim and slice the Mushrooms and set them aside. 2) Cut the Bacon Strips in half. 3) Bring the Cheese Blend to room temperature. 4) Finely chop the Parsley Leaves and set them aside.
1	In a large non-stick skillet over medium high heat, fry the Bacon Strips until done, but not crisp and set them aside. Discard the Bacon Grease and wipe the skillet dry with a paper towel.

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2	Remove the Chicken Breasts from the Marinade and season them liberally with Salt and Pepper. In a small saucepan over medium high heat, heat the reserved refrigerated Marinade and any Marinade still remaining in the zip lock bag until it comes to a rolling boil. Reduce the heat to a simmer and cook until it reduces slightly and thickens, about 10 minutes.
3	In the same skillet, add in the Vegetable Oil and heat it until shimmering. Sear the Chicken Breasts on both sides. Put the Chicken aside on a sheet pan and brush each liberally with the warmed Marinade. In the same skillet, add in the Butter and heat until it quits bubbling. Sauté the Mushrooms until they shrink and darken nicely.
4	Lay 4 Bacon Strips across each Chicken Breast, spoon 1/4 of the Mushrooms on top, and then add approximately 1/3 to 1/2 a cup of Shredded Cheese on top.
5	Tent the Chicken pan with aluminum foil (NOT touching the top of the Chicken Breasts) and bake 7 to 10 minutes or until the Cheese is melted and bubbly.
SERVE	Sprinkle with Parsley and serve with hot Honey Mustard Marinade on the side.

