

[Alice Springs Chicken](#) (Original copy cat recipe link)

Ingredients:

- 4 boneless skinless chicken breasts, 1/2 " thick
- 1/4 -1/2 c. honey mustard
- 6 slices bacon, sliced in half
- 1/2 teaspoon seasoned salt
- 1 cup sliced mushrooms, drained
- 3 cups shredded Colby or Monterey jack cheese
- parsley, optional

Directions:

Preheat oven to 400.

Season chicken breast with seasoned salt and set aside.

Fry bacon to a crisp and drain. *(You can use some of the bacon grease to add flavor to the chicken while cooking.)*

Cook chicken breasts in a skillet over medium with just enough oil/grease to prevent sticking.

Cook on both sides until a slightly browned and cooked in the middle but not dry.
Remove from pan and place in a 9 x 13 dish.

Spread honey mustard on the chicken, cover with a layer of mushrooms, three pieces of bacon and sprinkle with shredded Colby/jack cheese.

Bake about 15 minutes or until cheese is melted.

Sprinkle with parsley and extra honey mustard.