

Chicken & Waffles

2 servings



Ingredients

4 chicken tenders
4 pieces of bacon
4 pieces of pepper jack cheese
2 Belgian waffles
1 cup coleslaw mix
2 Tbsp butter
½ cup packed brown sugar
2 tsp rum extract
½ cup maple syrup
Sriracha mayo

Utensils

Mixing bowls
Whisks
Air or deep fryer, oven, or pan
Waffle Iron
Nonstick cooking spray
Small pot
Pot holders
Measuring cups and spoons
Thermometer



Recipe Instructions

Step 1: Cook Chicken

Cook chicken to an internal temperature of 165°

Air Fry @ 400° for 14 minutes, flipping halfway through

Deep/Pan Fry @ 350° for at least 6 minutes

Oven Bake @ 350° for at least 25 minutes

Step 2: Brown Butter Sauce

While your chicken is cooking, melt butter on the stove over medium heat. Once butter is melted, add brown sugar and whisk. Bring to a boil. Add rum extract and maple syrup. Whisk and bring to a boil. Shut off stove.

Step 3: Slaw & Bacon

Pour brown butter sauce into a mixing bowl with coleslaw, stir to combine.

Cook bacon in a pan over the stove, or bake in the oven at 350° until you've reached your desired crispiness. *Sub turkey bacon for a healthier option.*

Step 4: Waffle

If you're using frozen waffles, cook them using box directions.

If you're making your own, mix your batter with a whisk. Spray waffle iron with nonstick cooking spray. Pour batter onto hot waffle iron and cook until golden brown.

Step 5: Assemble

Cut waffle in half. Place one half on a plate. Stack 2 chicken tenders, 2 slices of cheese, 2 pieces of bacon, half of the brown butter coleslaw mix, squeeze desired amount of sriracha mayo, and top with the other half of the waffle.

Step 6: Enjoy!!

Make as many sandwiches as you like, and enjoy!!

This sandwich is best served immediately. If you choose to save some for later, keep the coleslaw and sriracha mayo on the side so your waffle doesn't get soggy!



Scan this QR code with your phone to view a reel of this recipe on our Easy Eats for Every1 Instagram!

Kitchen Safety Tips:

Always turn off the stove once you are done using it.
Always use pot holders!