

Chicken N' Waffles



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Serves: 4



Prep & Cook Time: 30 minutes

Ingredients

Waffle Batter:

- 1 cup (250 ml) yellow cornmeal
- 1/2 cups (125 ml) all-purpose flour
- 1 tsp (5 ml) baking powder
- 1 tsp (5 ml) salt
- 1/2 cups (125 ml) corn kernels, thawed frozen or drained canned
- 2 tbsp (30 ml) jalapeno, chopped, stem and seeds removed
- 1/4 cups cheddar cheese, shredded
- 2 tbsp (30 ml) fresh chives, finely chopped
- 1 tbsp (15 ml) brown sugar
- 1/4 cup (60 ml) butter, melted
- 1 cup (250 ml) milk 2%
- 1 tbsp (15 ml) canola oil
- 1 large egg

Spicy Maple Syrup:

- 1/2 cup (125 ml) maple syrup
- 1 tbsp (15 ml) sambal

Assembly:

- 4 pcs Reuven Fully Cooked Crispy Breaded Chicken Thigh (Product Code 10621)

Preparation Instructions

Waffle Batter: Preheat waffle iron. In a large bowl, mix together cornmeal, flour, baking powder, corn, jalapeno, chives, salt, cheese and brown sugar; set aside. In a separate bowl, beat egg. Stir in melted butter, milk and oil. Make a well in the center of the flour mixture and pour in milk mixture; beat until blended. Spray waffle iron with cooking spray. Ladle the batter into a preheated waffle iron. Cook the waffles until golden and crisp.

Spicy Maple Syrup: In a small bowl, mix together maple syrup and sambal; set aside.

Assembly: Prepare Crispy Breaded Chicken Thigh according to package directions. For each waffle, top with a piece of prepared Crispy Breaded Chicken Thigh and spicy maple syrup.

