



PennState

Behrend

Chicken & Waffle Sandwich

Ingredients

- 2 Waffles from favorite waffle mix
- 2 oz. Sliced smoked cheddar
- 2 slices applewood smoked bacon
- 6 oz. Breaded chicken cutlets
- 2 oz Pure Pennsylvania maple syrup

For this recipe we are going to start by prepping the chicken cutlets following the recipe below. We are also going to cook off our bacon and slice our cheddar cheese.

BUTTERMILK FRIED CHICKEN

- 6 oz. of chicken breast cut and pounded into two cutlets.
- 3/4 cups flour
- 1 pinch cayenne
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1 cup buttermilk (or make our own - add a little lemon juice)



Directions

Step 1. Mix all the dry ingredients together and place into a bowl. Place the buttermilk into another bowl and we are set to start the breading process. We are going to go flour mixture, milk, flour mixture for our breading procedure and let rest while our oil heats up.

Step 2. Next, we are going to mix our waffle mix following the instructions on the box and set aside.

Step 3. Heat oil up to 350 degrees Fahrenheit and fry breaded chicken breasts until golden brown and internal temperature reaches 165 degrees

Step 4. While the chicken is cooking, we are going to start making our waffles using a waffle iron. It is better to cook the waffle on the lighter side for the sandwich.

Step 5. When the chicken and waffles are done cooking it is time to build the sandwich. We are going to set one waffle down and place both pieces of chicken on top. Top with 2 oz of syrup, 2 slices of bacon and 2 oz of smoked cheddar cheese. Top with the remaining waffle and enjoy!