

These Fried Chicken Waffle Sliders Are Drenched in Sriracha Honey Butter

Spicy Sriracha Honey Butter Fried Chicken Waffle Sliders



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound boneless, skinless chicken breasts
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1/2 teaspoon cayenne pepper
- 1/4 cup sriracha sauce
- 1/4 cup honey
- 1/4 cup unsalted butter
- 8 frozen mini waffles

DIRECTIONS

- 1.** Marinate the Chicken: Cut chicken into slider-sized pieces. Place in a bowl, pour over buttermilk, and refrigerate for at least 1 hour (or overnight).
- 2.** Prep the Dredge: In a shallow dish, whisk together flour, salt, black pepper, paprika, and cayenne.
- 3.** Make the Sauce: In a small saucepan, melt butter over low heat. Stir in sriracha and honey. Keep warm on low.
- 4.** Fry the Chicken: Heat about 1 inch of oil in a large skillet over medium-high heat. Dredge the marinated chicken in the seasoned flour. Fry for 4-5 minutes per side until golden brown and fully cooked. Drain on paper towels.
- 5.** Toast the Waffles: While the chicken is frying, toast mini waffles according to package directions until warm and slightly crisp.
- 6.** Toss in Sauce: Toss the hot fried chicken in the warm sriracha honey butter until evenly coated.
- 7.** Assemble the Sliders: Place one piece of chicken between two mini waffles. Secure with a toothpick. Serve hot!

SWAPS & NOTES

Chicken : Chicken thighs work great for extra juiciness.

Heat Level : Adjust the cayenne or sriracha for more or less spice.

Waffles : Use homemade mini waffles if you're feeling ambitious.

Add-ons : Try pickles or slaw for extra crunch and balance.

TIPS FOR SUCCESS

Double-Dip for Crunch : For extra crispiness, dredge chicken, dip back into buttermilk, and dredge again.

Don't Skip the Rest : Let fried chicken rest on a wire rack for a few minutes so it stays crisp.

Waffle Toast Timing : Toast waffles right before assembling for best texture.

Make It a Platter : These are the ultimate party food, especially with a few dips and sides.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-fried-chicken-waffle-sliders-are-drenched-in-sriracha-honey-butter/>