

Crispy, Cheesy Chicken & Waffle Sandwich with Spicy Honey Butter

sweet, savory, spicy, gooey masterpiece



TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 waffles (frozen or homemade)

1 fried chicken breast, cooked and crispy

2 slices cheddar cheese

2 tbsp butter, melted

1 tbsp honey

1 tsp cayenne pepper

? Ingredient Notes & Swaps:

Waffles: Use thick Belgian-style waffles for structure. Frozen is totally fine-just toast first.

Chicken: Leftover fried chicken or store-bought chicken tenders work great.

Cheese: Sharp cheddar gives that classic melt and bite. Swap for pepper jack if you want more heat.

Hot honey butter: Adjust cayenne to taste-or swap with hot sauce for a tangy twist.

??? Step-by-Step Instructions:

1 Make the Hot Honey Butter:

2 tablespoons melted butter

1 tablespoon honey

1 teaspoon cayenne pepper

2 Assemble the Sandwich:

Place a slice of cheddar cheese on each waffle.

Add the fried chicken breast on top of one cheese-covered waffle.

Drizzle hot honey butter generously over the chicken.

Close the sandwich with the second waffle, cheese-side down.

3 Grill It:

Heat a skillet or griddle over medium heat.

Cook the sandwich for 3-4 minutes per side, pressing lightly with a spatula, until the waffles are golden and crispy and the cheese is melted.

4 Serve Immediately:

? Tips for Success:

Toast frozen waffles first to prevent sogginess.

Use a press or foil-wrapped brick to grill evenly and get that crispy exterior.

Don't overdo the butter in the pan-waffles soak it fast. Brush lightly instead.

? Serving Suggestions & Pairings:

? Beer Cheese Dip for dipping your sandwich crusts

? Blueberry Lemonade for a fresh, fruity balance

? Sheet Pan Quesadillas if you're feeding more than two

? Chocolate Chip Cookie Dough Brownie Bombs for a truly indulgent finish

? No-Bake Monster Cookie Energy Balls as a sweet & salty snack

DIRECTIONS

1. Make the Hot Honey Butter: In a small bowl, mix:
2. 2 tablespoons melted butter
3. 1 tablespoon honey
4. 1 teaspoon cayenne pepper
5. Stir well until fully blended. Set aside.
6. Assemble the Sandwich: Place a slice of cheddar cheese on each waffle.
7. Add the fried chicken breast on top of one cheese-covered waffle.
8. Drizzle hot honey butter generously over the chicken.
9. Close the sandwich with the second waffle, cheese-side down.
10. Grill It: Heat a skillet or griddle over medium heat.
11. Cook the sandwich for 3-4 minutes per side, pressing lightly with a spatula, until the waffles are golden and crispy and the cheese is melted.
12. Serve Immediately: Slice in half and serve hot, with extra hot honey butter on the side if you dare.
13. ? Tips for Success: Toast frozen waffles first to prevent sogginess.
14. Use a press or foil-wrapped brick to grill evenly and get that crispy exterior.
15. Don't overdo the butter in the pan-waffles soak it fast. Brush lightly instead.
16. ? Serving Suggestions & Pairings: Want to turn your sandwich into a full spread? Pair it with:
17. ? Beer Cheese Dip for dipping your sandwich crusts

18. ? Blueberry Lemonade for a fresh, fruity balance
19. ? Sheet Pan Quesadillas if you're feeding more than two
20. ? Chocolate Chip Cookie Dough Brownie Bombs for a truly indulgent finish
21. ? No-Bake Monster Cookie Energy Balls as a sweet & salty snack
22. ? Storage & Reheating: Fridge: Best eaten fresh, but you can store wrapped in foil for up to 24 hours.
23. Reheat: Toast in a skillet or air fryer until crisp and hot-microwave not recommended.
24. Make-ahead: Prep the components and assemble/grill just before serving for best texture.
25. ? More Recipes You'll Love: If you loved this sweet-and-savory combo, don't miss:

SWAPS & NOTES

& Swaps Waffles: Use thick Belgian-style waffles for structure.

Frozen is totally fine-just toast first.

Chicken: Leftover fried chicken or store-bought chicken tenders work great.

Cheese: Sharp cheddar gives that classic melt and bite.

TIPS FOR SUCCESS

Toast frozen waffles first to prevent sogginess.

Use a press or foil-wrapped brick to grill evenly and get that crispy exterior.

Don't overdo the butter in the pan-waffles soak it fast.

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

Original recipe: <https://chefmaniac.com/crispy-cheesy-chicken-waffle-sandwich-with-spicy-honey-butter/>