

This Chicken & Waffles Tower with Bacon and Hot Honey Is Outrageously Good

Some dishes just stop people in their tracks-and this is one of them. The



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

6 strips bacon, cooked until crispy
2 chicken breasts, fried (use tenders, fillets, or cutlets)
4 waffles, toasted or freshly made
... cup hot honey sauce (store-bought or homemade)
1 tbsp olive oil (for cooking, if pan-frying)

? Ingredient Swaps & Notes:

No time to fry? Use store-bought fried chicken or leftover tenders.

Hot honey DIY: Combine ... cup honey with 1-2 tsp hot sauce or chili flakes.

Waffle shortcut: Frozen waffles work great here-just toast them until golden.

Add a kick: A slice of pepper jack cheese between layers brings a melt and a punch.

??? Instructions:

Cook the bacon: In a skillet over medium heat, cook the bacon strips until crispy. Drain on paper towels.

Fry or reheat chicken: If making from scratch, fry seasoned chicken breasts in oil until golden and cooked through. Or reheat pre-fried chicken in the oven or air fryer.

Toast waffles: Toast four waffles until warm and lightly crisped.

Assemble the tower: Stack a waffle, a piece of chicken, and a strip of bacon. Repeat to build your tower.

Drizzle: Warm the hot honey slightly and pour it generously over the top. Garnish with herbs or a touch of butter if desired.

Serve immediately while hot and dripping.

? **Tips for Tower Success:**

Layer carefully: Keep your stacks balanced so they don't topple.

Serve with a fork & knife: This tower's no joke-treat it like a knife-and-fork sandwich.

Keep warm: If feeding a group, keep waffles and chicken warm in the oven while assembling.

? **Serving Suggestions & Pairings:**

Blueberry Lemonade for a fruity, cooling contrast

Crockpot Nacho Dip for a bold appetizer on the side

Dorito Casserole to keep the flavor party going

Sheet Pan Quesadillas for a shareable extra

Cheesy Hot Dip for more melty-meets-crunchy bliss

? **Storage & Reheating:**

Fridge: Store each component separately for up to 3 days.

Reheat: Crisp chicken and waffles in the oven or air fryer. Microwave bacon briefly before assembling.

Hot honey: Store sealed at room temp-warm slightly before using again.

? **More Recipes You'll Love:**

Sheet Pan Quesadillas

Crockpot Nacho Dip

Cheesy Hot Dip

DIRECTIONS

1. **Cook the bacon:** In a skillet over medium heat, cook the bacon strips until crispy. Drain on paper towels.
2. **Fry or reheat chicken:** If making from scratch, fry seasoned chicken breasts in oil until golden and cooked through. Or reheat pre-fried chicken in the oven or air fryer.
3. **Toast waffles:** Toast four waffles until warm and lightly crisped.
4. **Assemble the tower:** Stack a waffle, a piece of chicken, and a strip of bacon. Repeat to build your tower.
5. **Drizzle:** Warm the hot honey slightly and pour it generously over the top. Garnish with herbs or a touch of butter if desired.
6. **Serve immediately** while hot and dripping.
7. ? **Tips for Tower Success:** Layer carefully: Keep your stacks balanced so they don't topple.
8. **Serve with a fork & knife:** This tower's no joke-treat it like a knife-and-fork sandwich.
9. **Keep warm:** If feeding a group, keep waffles and chicken warm in the oven while assembling.
10. ? **Serving Suggestions & Pairings:** This rich, indulgent tower pairs beautifully with a few refreshing or savory extras:
11. **Blueberry :** Lemonade for a fruity, cooling contrast
12. **Crockpot :** Nacho Dip for a bold appetizer on the side
13. **Dorito :** Casserole to keep the flavor party going
14. **Sheet :** Pan Quesadillas for a shareable extra
15. **Cheesy :** Hot Dip for more melty-meets-crunchy bliss

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17. Reheat: Crisp chicken and waffles in the oven or air fryer. Microwave bacon briefly before assembling.
18. Hot honey: Store sealed at room temp-warm slightly before using again.
19. ? More Recipes You'll Love: Craving more stacked, melty, bold, or brunch-worthy bites? Try:
20. Sheet : Pan Quesadillas
21. Crockpot : Nacho Dip
22. Cheesy : Hot Dip
23. Final Thoughts: This Hot Honey Bacon Chicken & Waffles Tower is more than a meal-it's an experience. It's the sweet-spicy brunch beast that demands a fork, a napkin, and maybe even applause. Whether you're feeding friends or treating yourself, this dish brings the wow factor every time.
24. Tried it? Tag @chefmaniac with your tower-we'd love to see your brunch masterpiece!

SWAPS & NOTES

The crispy bacon, crunchy fried chicken, fluffy waffles, and sticky-spicy hot honey come together in a way that's downright addictive.

It's hearty, satisfying, and ready in under 30 minutes if you prep smart.

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

Original recipe: <https://chefmaniac.com/this-chicken-waffles-tower-with-bacon-and-hot-honey-is-outrageously-good/>

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