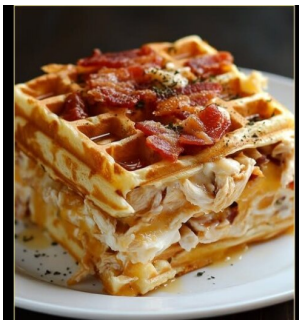


## Turkey Bacon Chicken & Waffle Lasagna Madness: The Ultimate Sweet & Savory Fusion

Ultimate Comfort Food Mashup:



**OVEN**  
**375°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

The "Noodles": 8 frozen or homemade waffles.

The Proteins: 2 cups of cooked, shredded chicken breast and 6 slices of cooked, chopped turkey bacon.

The Cheeses: A perfect melt blend of 1 1/2 cups shredded cheddar cheese and 1 1/2 cups shredded mozzarella cheese.

The Creamy Sauce: 1/2 cup of softened cream cheese, 1/2 cup of ranch dressing, 1/2 cup of milk, and 1/4 cup of pure maple syrup.

Seasonings: 1/2 tsp black pepper and 1/2 tsp garlic powder.

Prep: Non-stick cooking spray.

Swaps and Notes:

**Waffle Wisdom:** Standard homestyle or buttermilk waffles work perfectly. For best results, give them a quick spin in the toaster before layering. This helps them hold up to the creamy sauce without getting too soft.

**The Chicken Shortcut:** A store-bought rotisserie chicken is your best friend for this recipe. It saves time and the meat is always perfectly seasoned and moist.

**Maple Matters:** Use 100% pure maple syrup for this recipe. The flavor is so much richer and more authentic than pancake syrup.

**Spice it Up:** If you like a little heat to balance the sweet, add a few dashes of your favorite hot

sauce to the creamy chicken mixture.

**Bacon & Sausage:** Feel free to use classic pork bacon or even cooked and crumbled breakfast sausage in place of the turkey bacon.

**How to Make Chicken & Waffle Lasagna:**

**More Deliciously Creative Meals:**

**This One-Pan Breakfast Bake is a Morning Game-Changer:** For another savory casserole that's perfect for breakfast or brunch.

**The Viral Cottage Cheese Pancakes Everyone is Talking About:** Ready to try another unique twist on a breakfast classic? This is the one!

**My Favorite Dorito Casserole for a Fun Weeknight Dinner:** If you believe casseroles should be fun, this crunchy and cheesy bake is for you.

**My Go-To Cozy Chicken Enchiladas:** Another fantastic way to wrap up a cheesy chicken filling.

**Easy Cheesy Chicken Sliders with Marinara Garlic Butter:** For another crowd-pleasing, cheesy chicken dish that never disappoints.

**Final Thoughts:**

## DIRECTIONS

1. **Prep :** Time: 20 minutes **Cooking Time:** 35 minutes **Total Time:** 55 minutes **Kcal:** ~620 per serving **Servings:** 6
2. **Step 1: Preheat and Prep First,** get your oven preheating to 375°F (190°C). Take a 9x13-inch baking dish and give it a light spray with non-stick cooking spray to prevent sticking.
3. **Step 2: Create the Creamy Filling** In a large mixing bowl, combine the softened cream cheese, ranch dressing, milk, and maple syrup. Whisk until the cream cheese is broken up and the mixture is mostly smooth. Add the shredded chicken, chopped turkey bacon, black pepper, and garlic powder. Stir everything together until the chicken and bacon are fully coated in the creamy, dreamy sauce.
4. **Step 3: Assemble the First Layer** Now for the fun part! Create the first layer by arranging 4 waffles on the bottom of your prepared baking dish. You may need to cut or tear them a bit to make them fit snugly-don't worry about it being perfect. Spread half of the chicken and bacon mixture evenly over the top of the waffles. Sprinkle this layer with half of the shredded cheddar and mozzarella cheeses.
5. **Step 4: Assemble the Second Layer and Bake** Repeat the process: place the remaining 4 waffles on top of the cheese, followed by the rest of the creamy chicken mixture. Finish by blanketing the entire top with the remaining cheddar and mozzarella.
6. **Cover the baking dish with aluminum foil.** This is key, as it will allow the casserole to heat through evenly without the top getting too brown. Bake for 20 minutes.

7. After 20 minutes, carefully remove the foil. Return the dish to the oven and bake for another 10-15 minutes. You'll know it's ready when the cheese on top is fully melted, bubbly, and just beginning to turn a beautiful golden brown.
8. Step 5: Rest, Drizzle, and Serve This is the hardest part: patience! Let the lasagna sit on the counter for 5-10 minutes before you try to slice it. This allows the layers to set, so you can get clean, beautiful servings. Just before serving, drizzle the top with a little extra maple syrup for that final, perfect touch.
9. More Deliciously Creative Meals: If this fun and unique casserole is your kind of cooking, you have to check out these other favorites!
10. This : One-Pan Breakfast Bake is a Morning Game-Changer: For another savory casserole that's perfect for breakfast or brunch.
11. The : Viral Cottage Cheese Pancakes Everyone is Talking About: Ready to try another unique twist on a breakfast classic? This is the one!
12. My Favorite : Dorito Casserole for a Fun Weeknight Dinner: If you believe casseroles should be fun, this crunchy and cheesy bake is for you.
13. My Go-: To Cozy Chicken Enchiladas: Another fantastic way to wrap up a cheesy chicken filling.
14. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter: For another crowd-pleasing, cheesy chicken dish that never disappoints.
15. Final Thoughts: The Turkey Bacon Chicken & Waffle Lasagna is more than just a recipe; it's a culinary adventure. It's proof that the most unexpected combinations can create the most delicious results. It's the perfect dish to bring a little fun and "madness" to your table.
16. So go ahead, give it a try. I promise you won't regret it. And when you do, I'd love to hear what you think in the comments below! Happy cooking!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/turkey-bacon-chicken-waffle-lasagna-madness-the-ultimate-sweet-savory-fusion/>

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