

## Chicken and Waffle Tacos: A Southern-Mexican Fusion

This recipe serves 4 and takes about 30 minutes to prepare and 20 minutes to cook.



**TIME**  
**30 min**

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### INGREDIENTS

2 cups cooked, shredded chicken (preferably fried)  
1 cup all-purpose flour  
1 cup cornmeal  
1 tablespoon baking powder  
1 tablespoon sugar  
1 teaspoon salt  
1 cup buttermilk  
2 large eggs  
Vegetable oil (for frying)  
Maple syrup (for drizzling)  
Optional toppings: avocado, salsa, jalapeños, or hot sauce

### DIRECTIONS

1. Prepare the : Chicken: If you don't have leftover fried chicken, you can fry some fresh chicken pieces. Season the chicken with salt, pepper, and your favorite spices. Fry until golden brown and cooked through. Let it cool, then shred it into bite-sized pieces.
2. Make the : Waffle Batter: In a large bowl, combine the flour, cornmeal, baking powder, sugar, and salt. In another bowl, whisk together the buttermilk and eggs. Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Be careful not to overmix; a few lumps are okay.
3. Cook the : Waffles: Preheat your waffle iron. Lightly grease it with cooking spray or oil. Pour the batter into the waffle iron and cook according to the manufacturer's instructions until golden brown. Repeat until all the batter is used.
4. Assemble the : Tacos: Once the waffles are cooked, cut them into quarters. Take a quarter and fill it with shredded chicken. Add your desired toppings, then fold it like a taco.
5. Serve and : Enjoy: Drizzle with maple syrup and serve immediately. Enjoy the delightful fusion of flavors!

### TIPS FOR SUCCESS

**Make Ahead:** You can prepare the chicken and waffles in advance.

Just reheat them in the oven before assembling the tacos.

**Spice it Up:** For an extra kick, add cayenne pepper or chili powder to the chicken seasoning.

Sweet and Savory: Consider adding a slice of crispy bacon inside the taco for an added layer of flavor.

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

Original recipe: <https://chefmaniac.com/chicken-and-waffle-tacos-a-southern-mexican-fusion/>