

Sweet & Savory Waffle Chicken Sandwich with Hot Honey Glaze

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TIME
20 min

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INGREDIENTS

For the Waffles: 2 cups all-purpose flour
2 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 large eggs
1 3/4 cups milk
1/2 cup melted butter
1 teaspoon vanilla extract
For the Fried Chicken: 4 boneless, skinless chicken thighs
1 cup buttermilk
1 cup all-purpose flour
1 teaspoon paprika
1 teaspoon garlic powder
1/2 teaspoon cayenne pepper
Salt and pepper to taste
Oil for frying
For the Hot Honey Glaze: 1/2 cup honey
1 tablespoon hot sauce (adjust to taste)

DIRECTIONS

1. Prepare the : Chicken: In a bowl, marinate the chicken thighs in buttermilk for at least 30 minutes (or overnight for best results). This tenderizes the meat and adds flavor.
2. Make the : Waffle Batter: In a large bowl, whisk together the flour, sugar, baking powder, and salt. In another bowl, combine the eggs, milk, melted butter, and vanilla extract. Pour the wet ingredients into the dry ingredients and mix until just combined.
3. Fry the : Chicken: In a separate bowl, mix the flour, paprika, garlic powder, cayenne pepper, salt, and pepper. Dredge the marinated chicken in the flour mixture, ensuring it's well coated. Heat oil in a deep skillet over medium heat and fry the chicken until golden brown and cooked through, about 6-8 minutes per side. Drain on paper towels.
4. Cook the : Waffles: Preheat your waffle iron. Pour the batter into the preheated waffle iron and cook according to the manufacturer's instructions until golden brown and crispy.
5. Prepare the : Hot Honey Glaze: In a small saucepan, combine honey and hot sauce over low heat. Stir until well mixed and heated through.
6. Assemble the : Sandwich: Place a piece of fried chicken between two waffles. Drizzle with hot honey glaze and serve immediately.

TIPS FOR SUCCESS

Make Ahead: You can prepare the waffle batter and chicken marinade the night before to save time.

Just cook them fresh when you're ready to serve.

Waffle Variations: Try adding chocolate chips or blueberries to the waffle batter for a fun twist.

You can also use cornbread waffles for a Southern flair.

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Original recipe: <https://chefmaniac.com/sweet/>