



Kitchen
Crafted





Chicken & Waffle Sliders

INGREDIENTS:

- 2 boneless, skinless chicken breasts (6 ounces each)
- 3 cups waffle mix
- 3 cups Corn Flakes, finely ground
- 2 tbs. **Bayou Catch BLND®**
- 1 cup buttermilk
- 1 large egg
- ¼ cup hot sauce
- 1 jar **Creole Kicker® SPRD®**
- 12 eggs (optional)

DIRECTIONS:

1. Heat oven to 350°F. Line a baking sheet pan with a wire rack.
 2. Fillet the chicken breasts in half, then cut into 2-inch squares and pound out to ¼-inch thick pieces and place in the refrigerator.
 3. To bread the chicken, add the Corn Flakes along with 1 tablespoon of **Bayou Catch BLND®**.
 4. In a separate bowl, mix together the buttermilk, egg, hot sauce and 1 tablespoon of **Bayou Catch BLND®**.
 5. Remove the chicken from the refrigerator.
 6. Dredge the chicken pieces in the buttermilk mixture, shake off the excess, then place the pieces in the Corn Flakes mixture and shake until well coated and place on a wire rack. Repeat the process until all the pieces are coated.
 7. Place the coated chicken pieces on a wire cooling rack with a tray underneath.
 8. Bake the chicken in the oven for 25 to 30 minutes, or until done.
 9. While the chicken is cooking in the oven, make the waffles.
 10. To make the waffles, pre-heat a regular waffle maker. Mix the batter and place ⅓ cup in the center of the iron. Cook for 3 minutes or per your maker's instructions. You will want to make at least two mini waffles at a time. Cook the waffles until golden and crisp. Continue making the waffles until you have two mini waffles for each piece of chicken.
 11. Keep the waffles warm and remove the chicken from the oven.
 12. Spread **Creole Kicker® SPRD®** on half of a waffle and stack the chicken between the waffles. Serve hot.
- Tip:** Serve a fried egg on top of the chicken along with extra **Creole Kicker® SPRD®!**

