

Honey Glazed Chicken & Waffles

Ingredients:

2 4-count Chick-n-Strips™

2 tbsp raw honey

1½ cups flour

2 tsp baking powder

1 tbsp granulated sugar

dash of salt

½ tsp cinnamon

2 egg yolks

1½ cups milk

1 tsp vanilla extract

1 cup mashed bananas

6 tbsp melted butter

1 tsp confectioner sugar (optional)



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Pre-heat oven to 250 degrees.
2. Drizzle honey over chicken strips and place in oven until warm.
3. Pre-heat waffle iron (or griddle).
4. Mix flour, baking powder, baking soda, sugar, salt and cinnamon in large mixing bowl.
5. Melt butter and set aside.
6. Mix two eggs and set aside.
7. Blend milk, vanilla extract, mashed bananas, butter and eggs into large mixing bowl with dry ingredients.
8. Stir waffle mix until only slightly clumpy, but completely mixed.
9. Evenly pour waffle mix to make 8 waffles.
10. Sprinkle confectioner sugar on top of waffles and enjoy!