

CHICKEN WITH CHEDDAR WAFFLE & CINNAMON APPLES



INGREDIENTS

- 1½ cups waffle batter
- 1 cup shredded cheddar cheese
- ½ cup salted butter, softened
- 3 cups freshly peeled and diced apples
(Chef Brian uses Honey Crisp)
- ½ cup maple syrup
- ½ cup brown sugar
- 1 tsp corn starch
- 1 tsp ground cinnamon
- 1 Chick-fil-A® chicken filet

(Order from the drive-thru, go spicy if you're adventurous!)



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DIRECTIONS

Prepare waffle batter (from scratch or pre-made). Refrigerate until ready to use. Preheat waffle iron, spray lightly with non-stick spray.

Fully melt butter in medium saucepan on medium-high heat. Then reduce heat to medium and add apples. Stir until apples are coated. Add maple syrup, brown sugar, cornstarch, and cinnamon. Cook until golden brown and slightly thick. Keep warm until ready to eat!

Pour batter into waffle iron, sprinkle cheddar on top, and cook according to iron instructions. Place waffle on a plate and top with warm cinnamon apples. Place Chick-fil-A® chicken filet on top. Top with additional maple syrup if desired and enjoy!

