

Creamy Chicken & Waffle Sliders

TOTAL TIME
45 min

SERVINGS
28



Try our twist on Chicken and Waffles made with Signature Cream of Chicken Soup, simmered chunks of chicken, and fresh herbs poured over waffles and topped with a touch of maple syrup.

MADE WITH



Signature Cream of Chicken

CASE CODE 08054

Ingredients

56 each	Cooked breaded popcorn chicken, individual pieces
14 each	Frozen mini waffles , whole waffle (4 squares)
30 mL	Vegetable oil
450 g	Onion, minced
1 g	Red pepper, ground
1 tub (1.81 kg)	Signature Cream of Chicken
475 mL	Water
80 mL	Maple-flavoured syrup
37 mL	Hot pepper sauce
120 g	Green onion, thinly sliced
112 each	Food pick
240 g	Green onion, thinly sliced, ¼ inch
240 mL	Maple-flavoured syrup

Directions

- 1 Cook chicken and waffles according to package instructions.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.
- 2 Prepare chicken gravy: In a large pan, heat oil over medium-high heat. Add onions. Sauté 7-8 minutes until they start to brown.
- 3 Stir in Signature Cream of Chicken Soup and water. Bring to a simmer.
- 4 Mix in syrup and hot sauce. Return to a simmer.
- 5 Add green onions. Reserve.
CCP: Heat to a minimum internal temperature of 74 °C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Assemble

Break waffles into 4-mini pieces. Place each hot waffle piece on a sheet pan. Top each waffle piece with the following and serve immediately.

- 60 scoop , 1 tbsp chicken gravy
 - 1 hot popcorn chicken piece (skewer with food pic)
 - 10 g (½ tbsp) sliced scallions
 - 7.5 mL (½ tbsp) maple-flavoured syrup
- CCP: Hold for hot service at 60°C (140°F) or higher until needed.