

DINNERLY



Fall Fest! Chicken & Waffle Sliders with Honey Butter & Buffalo Sauce



45min



2 Servings

Celebrate the season with one of the best culinary mashups known to mankind: chicken and waffles! Not just any fried chicken either—it's coated in ranch seasoning and drizzled with honey butter AND spicy Buffalo sauce. Assemble your waffles, add a crisp pickle, and go to town. Is this giving festival vibes or what? We've got you covered! (2p-plan serves 6; 4p-plan serves 12)

WHAT WE SEND

- 2 scallions
- 2 (2½ oz) oz biscuit mix ^{1,3,6,7}
- ½ lb pkg chicken breast strips
- ¼ oz ranch seasoning ⁷
- 2 (½ oz) honey
- 1 oz Buffalo sauce
- 2 oz bread & butter pickles

¹²

WHAT YOU NEED

- 2 large eggs ³
- ¾ cup milk ⁷
- neutral oil
- kosher salt & ground pepper
- ½ cup + 1 Tbsp all-purpose flour ¹
- butter ⁷

TOOLS

- medium heavy skillet (preferably cast-iron)
- waffle iron
- nonstick cooking spray

COOKING TIP

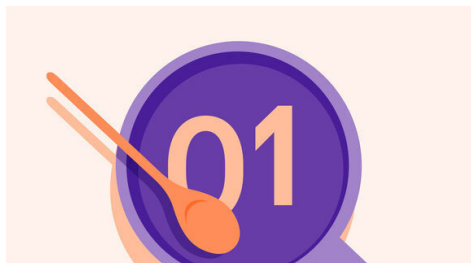
Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

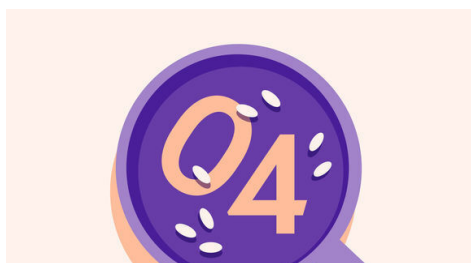
Calories 410kcal, Fat 27g, Carbs 30g, Protein 15g



1. Make waffle batter

Preheat oven to 200°F with a rack in the center. Thinly slice **scallions**, keeping dark greens separate.

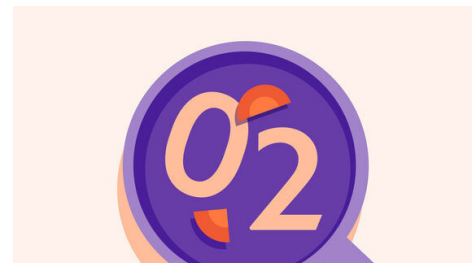
In a medium bowl, whisk together **1 large egg**, **¾ cup milk** (or water), **1 tablespoon oil**, and **a pinch of salt**. Add **all of the biscuit mix**; whisk until just combined and no dry flour remains (batter will have some lumps). Fold in **scallion whites and light greens**.



4. Cook waffles

Grease waffle iron with nonstick cooking spray. Using **½ cup batter** at a time, cook according to manufacturer instructions to make **3 waffles** (if desired, keep waffles and chicken warm as you cook by placing them on a wire rack in preheated oven).

Meanwhile, in a small bowl, melt **3 tablespoons butter**. Whisk in **all of the honey** and **a pinch of salt** until smooth.



2. Bread chicken

Pat **chicken** very dry; season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

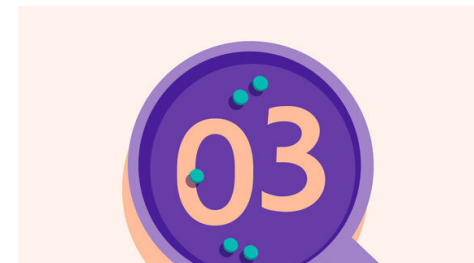
In a shallow bowl, whisk together **1 large egg** and **1 tablespoon water**. To a large resealable plastic bag, add **½ cup flour** and **ranch seasoning**. Dip chicken in egg; let excess drip back into bowl. Add to bag with flour; shake to coat. Transfer to a plate.



5. Assemble & serve

Separate each **waffle** into 4 pieces. Top half of the pieces with **chicken** and **scallion dark greens**. Drizzle with **honey butter** and **Buffalo sauce**. Top with remaining waffle pieces, then a **pickle chip**.

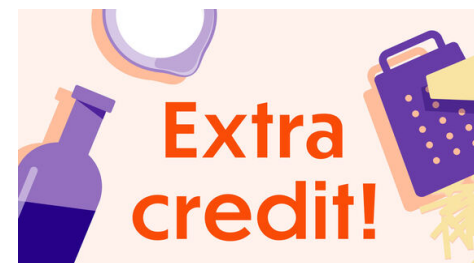
Spear **waffle sliders** through the **pickle chip** with toothpicks, if desired, before serving. Enjoy!



3. Fry chicken

Heat **¼-inch oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering. Working in batches if necessary, add **chicken** in a single layer (careful, oil may splatter). Cook until golden-brown, about 2 minutes per side.

Transfer to a paper towel-lined plate; lightly blot excess **oil**. Lightly season with **salt** and **pepper**.



6. How to: Shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.