

DINNERLY



Chicken & Stuffing Waffles with Gravy & Cranberry Relish



50min



2 Servings

Can anything top chicken and waffles? Hard to say, but incorporating the seasonal flavors we're craving in the cooler months makes this duo a winner in our book. Stuffing? Check. Gravy? Check. Cranberry relish? Check. Autumn has never tasted this good. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 small bag celery
- 2 artisan buns ^{1,2,3,4}
- ¼ oz herbs de Provence
- 1 oz dried cranberries
- 10 oz pkg boneless, skinless chicken breast
- 2 pkts turkey broth concentrate

WHAT YOU NEED

- 5 Tbsp butter ²
- neutral oil
- sugar
- kosher salt & ground pepper
- all-purpose flour ⁴
- 1 large egg ¹

TOOLS

- medium skillet
- small saucepan
- waffle maker

COOKING TIP

Don't have a waffle maker? See step 6!

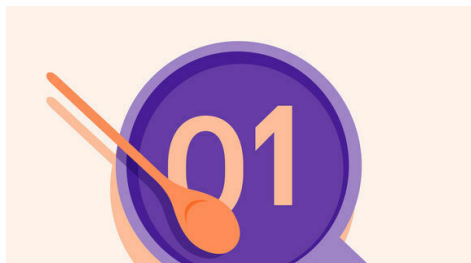
ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

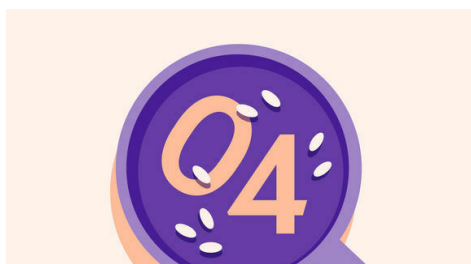
Calories 980kcal, Fat 56g, Carbs 81g, Protein 46g



1. Make stuffing

Finely chop **half the onion** (save rest for own use). Finely chop **celery**. Cut **bread** into ½-inch pieces.

Melt **4 tablespoons butter** in a medium skillet over medium heat. Add celery and **all but 2 tablespoons of the onion**; cook until softened, 4–5 minutes. Stir in bread and **1 teaspoon herbs de Provence** until golden in spots, 4 minutes. Transfer to a medium bowl; reserve skillet.



4. Make waffles

In a small bowl, whisk together **1 large egg**, **remaining broth concentrate**, **½ cup water**, and **½ teaspoon salt**. Add to bowl with **stuffing mixture**. Let sit for 5 minutes to soften.

In a waffle maker according to manufacturer instructions, cook **half of the stuffing batter**. Repeat with remaining batter for second **waffle**. (No waffle maker? See step 6!)



2. Make cranberry relish

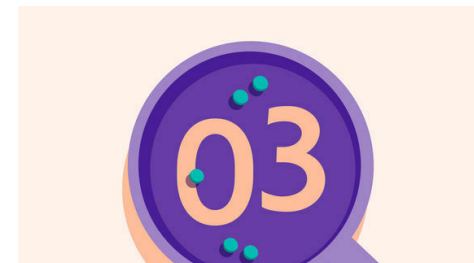
While **stuffing** cooks, finely chop **cranberries**. In a small saucepan, heat **1 tablespoon oil** over medium-high. Add **remaining onions**; cook until golden, 2–3 minutes. Reduce heat to medium and add **cranberries**, **¾ cup water**, and **2 tablespoons sugar**; bring to a simmer. Cook until sauce is thick and jammy, 6–8 minutes.



5. Make gravy & serve

Heat **1 tablespoon butter** in reserved skillet over medium. Whisk in **reserved broth mixture**, scraping up browned bits from bottom of skillet. Cook, whisking, until gravy thickens, 1–3 minutes; season to taste with **salt** and **pepper**.

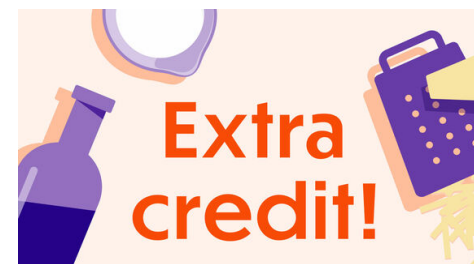
Serve **chicken** with **stuffing waffles** alongside. Drizzle **gravy** over top and serve with **cranberry relish** for dipping. Enjoy!



3. Cook chicken & prep gravy

Meanwhile, pat **chicken** dry; season with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken; cook until browned and cooked through, 3–4 minutes per side. Transfer to a plate; keep warm. Reserve skillet.

In a liquid measuring cup, whisk together **half the broth concentrate**, **½ cup water**, and **½ tablespoon flour**; reserve for step 5.



6. No waffle maker?

No problem! Make a classic baked stuffing instead. Preheat oven to 400°F with a rack in the center. Butter a small baking dish. Make stuffing mix as directed in step 1, then stir in ½ cup water and transfer to prepared baking dish. Cover with foil and bake on center oven rack, about 15 minutes. Remove foil and bake until crispy and browned in spots, about 15 minutes more.