

# 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

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