

45 minutes

(+ marinating time)

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Fried chicken:

- 1 cup (250ml) buttermilk
- 2 Tbsp (30ml) sriracha sauce
- Salt and milled pepper
- 4 chicken breasts, cut into thick strips
- 1½ cups (375ml) flour
- Oil, for deep-frying + extra for greasing

Waffles:

- 2 cups (500ml) sifted cake flour
- 2 tsp (10ml) baking powder
- Pinch of salt
- 2 eggs
- 2 cups (500ml) milk
- 2 Tbsp (30ml) melted butter or canola oil
- 2 Tbsp (30ml) Dijon mustard
- 1 cup (250ml) grated cheddar
- 1 cup (250ml) grated mozzarella
- 4-5 spring onions, sliced

For serving:

- Chopped chives and golden or maple syrup

Method

1. Combine buttermilk and sriracha in a bowl. Season.
2. Add chicken strips to marinate for at least an hour or preferably overnight.
3. Whisk $\frac{1}{4}$ cup (60ml) marinade mixture into flour using a fork to create large flakes.
4. Dip chicken into flour flakes, making sure to coat evenly.
5. Deep-fry chicken in batches for about 8 minutes or until cooked through and golden.
6. Drain on kitchen paper and keep warm.
7. For waffles, combine cake flour, baking powder and salt in a large bowl.
8. Whisk together 2 eggs, melted butter or canola oil.
9. Pour wet ingredients into dry mixture and whisk well to combine.
10. Fold through mustard, cheese and spring onion. Season.
11. Heat a waffle maker and grease lightly.
12. Ladle some batter into the waffle maker and cook for 5-6 minutes or until golden.
Repeat with remaining batter.
13. Serve with crispy fried chicken, sprinkled with chives and drizzled with syrup.

[Browse more recipes here.](#)