

Hatch Mac Chicken & Waffle

Yield: 5 waffles

INGREDIENTS

3 cups (24 oz)

Chef Crafted Favorites Hatch Mac
(thawed) (79501)

2 cups

Biscuit Mix

15 pieces

Breaded Chicken Tenders

1 cup

Buffalo Sauce



PREPARATION

Prep Time: 15 minutes

1. Prepare Waffle:

1. Spray waffle iron with non-stick cooking spray.
2. Preheat waffle iron.
3. Measure 3 cups/24 oz/1.5 lbs (approximately half a bag) of thawed Hatch Mac into large bowl.
4. Add in 2 cups of store-bought biscuit mix and fold into the Hatch Mac until fully combined.
5. Scoop approximately 1 cup/8 oz. of Hatch mac waffle mix into preheated waffle iron.
6. Heat approximately 4 to 5 minutes or until golden brown.

2. Cook chicken tenders per manufacturer's instructions.

3. Toss heated chicken tenders in your favorite Buffalo Sauce to coat.

4. Place three of the Buffalo chicken tenders on top of Hatch mac waffle and drizzle or serve with a side of ranch or blue cheese dressing.