



CHICKEN & WAFFLE FRIES

2 3/4 cups (680g) FineCrisp Lattice, Skin-On

1 Lb. breaded boneless chicken bites

1 teaspoon parsley, chopped

1 cup maple syrup

Salt & pepper, to season

Whether for breakfast, lunch, or dinner, this twist on Chicken and Waffles is a comforting and satisfying meal that will leave your customers craving more!



DEEP FRY FINECRISP LATTICE, SKIN-ON

TEMP: 350°F (180°C) COOK TIME: 2 ¼ - 2 ¾ mins. YIELD: 4 servings

- 1 Place fries into fryer at 350 ° F [180 ° C] and fry for 2 ¼ - 2 ¾ minutes.
- 2 In a serving bowl, add one Lattice Cut fries and layer one cooked chicken bite. Top with a second lattice cut fry.
- 3 Garnish with parsley and serve with a side of maple syrup.

MENU INNOVATION

Add a twist to a breakfast staple.

GET CREATIVE

Take your Chicken & Waffles to a new level!

TOTALLY TASTY

A perfect blend of sweet and salty flavors.

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