



# CHICKEN & WAFFLE FRIES

- 2 3/4 cups (680g) Lattice Cut Fries, 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 LATTICE CUT FRIES, 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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