



Total Time
45 MIN.

Serving & Size
1 SERVING (2 TOPPED WAFFLES)

Difficulty
EASY

Yields
28

Try our twist on Chicken and Waffles made with Campbell's® Cream of Chicken Condensed Soup, simmered chunks of chicken, and fresh herbs poured over waffles and topped with a touch of maple syrup.

Nutrition Facts	
Serving Size	1 SERVING (2 TOPPED WAFFLES)
Amount Per Serving	
Calories 253	
% Daily Value	
Total Fat 9.8g	15%
Saturated Fat 1.6g	8%
Cholesterol 24mg	8%
Sodium 849mg	35%
Total Carbohydrate 30.5g	10%
Dietary Fiber 1.7g	7%
Protein 11.3g	23%
Vitamin A 2%	Vitamin C 3%
Calcium 3%	Iron 10%

INGREDIENTS

WEIGHT

MEASURE

cooked breaded popcorn chicken, individual pieces 56 ea.

frozen mini waffles, whole waffle (4 squares) 14 ea.

vegetable oil 2 tbsp.

onion, minced 8 oz. 2 cups

ground red pepper 1/2 tsp.



Campbell's® Condensed Cream of Chicken Soup, 50 oz ea

1 cans

water 2 cups

maple-flavored syrup 333/1000 cups

hot pepper sauce 2 1/2 tbsp.

green onion, thinly sliced 2 oz. 1/2 cups

food pick 112 ea.

green onion, thinly sliced, 1/4-inch 4 oz. 1 cups

maple-flavored syrup 1 cups



TIP

Variations: For a larger format, use a full-size waffle with chicken gravy and several popcorn chicken pieces on top.

Flavor Variations: Remove maple syrup and replace with blue cheese and extra hot sauce.

Try combining French Toast/Pancake with this concept.



INSTRUCTIONS

1. Cook chicken and waffles according to package instructions.

CCP: Hold for hot service at 140°F or higher until needed.

2. In a large pan, heat oil over medium-high heat. Add onions. Sauté 7-8 minutes until they start to brown.

3. Stir in Campbell's® 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 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

6. **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 Tablespoon chicken gravy
- 1 hot popcorn chicken piece (skewer with food pic)
- ½ Tablespoon sliced scallions
- ½ Tablespoon maple syrup

CCP: Hold for hot service at 140°F or higher until needed.