



Chicken and Waffle Bites with Sweet Sriracha Dipping Sauce

Ingredients

- Breaded chicken breast cutlets, refrigerated
- Waffles, either homemade or frozen toaster waffles
- 1/2 cup mayonnaise
- 2-3 tablespoons Sriracha chili sauce
- 2 tablespoons condensed milk
- 1/2 tablespoon honey, optional
- Long toothpicks or appetizer skewers

Directions

1. Preheat your oven to 425 degrees and place refrigerated breaded chicken cutlets on a baking sheet. Cook for 10 minutes, turning halfway through. Let stand for 2-3 minutes in the oven and then set aside.
2. Meanwhile, make the waffles either using a waffle iron and boxed mix, following directions on the box, or by toasting frozen waffles until golden-brown.
3. To make the dipping sauce, whisk together condensed milk, Sriracha sauce, and honey. Set aside.

Note: You can substitute mayonnaise and Sriracha for bottled Creamy Sriracha sauce.

4. To serve: Cut each waffle and chicken cutlet into fourths. Skewer one piece of chicken in between two waffle squares on a long toothpick or appetizer skewer. Serve immediately with a side of sweet Sriracha sauce for dipping.

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