

'Chickn' & Waffles | Plant-Based

Swick

Serves 1 | Active Time: 1 hour 15 minutes | Total Time: 1 hour 15 minutes

Preparing the Waffles

To prepare the Coconut Waffles, first add the green onions and pepper to the batter.

Next, pre-heat the waffle iron and spray with non-stick spray. Ladle the batter into the waffle maker and cook until golden brown.

Once the waffles are cooked through and golden, remove and set aside in a warm place while you prepare the chick'n.

Prepare the Fried Chick'n scaloppini per the recipe directions. Place on a cooling rack while you begin assembling the rest of the dish.

Step 1: Preparing the Waffles

- 1 Recipe Coconut Waffles
- 1/2 cup green onions, thinly-sliced
- freshly ground black pepper, to taste

Step 2: Preparing the Fried 'Chick'n'

- one recipe Fried 'Chick'n' | Plant-Based
- 1/2 cup Horseradish Béchamel
- 1/2 cup Bourbon-Spiced Maple Syrup

To assemble the dish, spread a couple of tablespoons of Horseradish Béchamel onto a waffle and drizzle with warm Bourbon Spiced Maple Syrup

Place a scaloppini on top and add your favorite toppings, then drizzle with a bit more béchamel and maple syrup. Lastly, top with another waffle and serve immediately.