



## Grilled Cheese & Sandwiches

# Cooper® Chicken and Waffle Sandwich? The Ideal Pair of Savory & Sweet



SLICE



Serves: 2

## Ingredients

- 4 medium to large waffles (your favorite recipe or frozen)
- 2 breaded chicken filets or tenders, frozen\*
- 2 large eggs\*
- 4 slices Cooper® Sharp White cheese
- 2 tablespoons pureed chipotle peppers in adobo
- 1 teaspoon honey
- 8 ounces softened unsalted butter
- Salt and pepper to taste

## Directions

1. Prepare the Cajun honey butter by combining all ingredients in a small bowl. Chill for 30 minutes while you prepare the sandwiches.
2. Prepare chicken according to instructions and cut to size of sandwich, if desired. Set aside and keep warm.
3. Prepare waffles as normal or according to package instructions. Make sure they're nice and crispy (toast or bake them in the oven a bit if necessary). Set aside and keep warm.
4. Cook eggs to your preference, fried or scrambled.

### 5. ASSEMBLE YOUR SANDWICHES:

Place two waffles on a board or serving tray. Place one of the fried or scrambled eggs on top of each waffle. Add prepared chicken filet or tenders. Add two slices each of Cooper® Sharp cheese, crossed in an X to cover the chicken. Cap with the remaining waffles.

6. Remove the Cajun honey butter from the fridge, melt it and serve on the side for dunking or drizzle over the top of each sandwich.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.