

# GIGI'S CHICKEN AND WAFFLES

*Gigi Quaranta*



## INGREDIENTS

### Waffles

2 eggs  
¼ cup of vegetable oil  
1 ¾ cups milk  
1 teaspoon vanilla extract  
2 cups flour  
1 tablespoon baking powder  
Pinch of salt  
2 teaspoons cinnamon  
1 tablespoon sugar

### Chicken

1 lbs. of boneless, skinless chicken breast  
\*Dry \*  
2 cups flour  
1 cup breadcrumbs or Panko  
1 tablespoon cinnamon  
2 tablespoons of Goya Adobo seasoning  
Pinch of pepper  
Hint of paprika

### \*Wet\*

4 eggs  
2 cups heavy cream or whole milk  
1 tablespoon of vanilla extract

### Crispy Mushroom "Bacon"

Mushrooms

### Coffee Syrup

1 cup maple syrup  
3 tablespoons dry coffee grounds  
1-2 cinnamon sticks  
1 whole split vanilla bean

### Goat Cheese Spread

Goat Cheese  
½ teaspoon red pepper flakes  
½ teaspoon thyme  
1 teaspoon parsley  
1 teaspoon basil  
½ teaspoon oregano  
1 teaspoon dill  
Season with salt and pepper

### Apple Slaw

1 – 2 Golden Delicious apples  
1 lemon  
1 orange  
2 tablespoons freshly chopped mint  
1 teaspoon salt and cracked pepper

## DIRECTIONS

### **Chicken**

Thoroughly rinse the chicken. Then mix all the dry ingredients in a bowl. Whisk together all the wet ingredients together in a bowl. Bread the chicken dry-wet-dry. Heat a cast iron skillet with vegetable oil infused with sage. Fry the chicken until golden brown on both sides and cooked through. Keep warm or continue cooking in a warm oven.

### **Waffles**

Mix dry ingredients separate from the wet ingredients. Add the dry ingredients to the wet ingredients in small increments. Pour on greased hot waffle iron. Place waffles on a plate.

### **Crispy Mushroom “Bacon”**

Slice mushrooms and fry in the same oil as the chicken until they are crispy, like a bacon consistency.

### **Coffee Syrup**

Heat the maple syrup, dry coffee grounds, cinnamon sticks, and whole split vanilla bean. Serve warm

### **Goat Cheese Spread**

Whip goat cheese with red pepper flakes, thyme, parsley, basil, oregano, and dill. Season with salt and pepper (should be like a spicy, herb, whipped butter).

### **Apple Slaw**

Slice 1 to 2 apples thinly and toss with juice/zest of a whole lemon, juice/zest of a whole orange, freshly chopped mint, salt, and cracked **pepper**.

Place waffle on a plate and top with chicken. Add the mushroom bacon, coffee syrup and top with goat cheese spread and delicately sprinkle the apple slaw over the dish.