

Crunchy Chicken Stuffed Waffle Pops and Maple Dijon Dip

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		chicken
3	pounds	boneless chicken breasts
3		egg
3	tablespoons	milk
		salt and pepper
4	cups	crushed corn flaked
		wooden skewer
		Waffle Batter
4	cups	Bisquick baking mix
2 1/2	cups	milk
2	tablespoons	vegetable or canola oil
2		egg
		Dips
1 1/2	cups	mayonnaise
1/3	cup	maple syrup
3	tablespoons	dijon mustard

Preheat oven to 425. Line several baking sheets with parchment paper.

Cut breasts in half lengthwise, then cut into thin slices.

Whisk together 3 eggs, 3 tbsps milk, and salt and pepper to taste in a large mixing bowl. Stir in chicken.

Place crushed corn flakes in a large, shallow bowl. Dredge chicken in corn flakes to coat then place in single layer on lined baking sheets.

Cook chicken at 425 for about 14-18 minutes or until cooked through. Place a wooden skewer into each piece of chicken.

Meanwhile, preheat waffle iron. Brush iron lightly with oil or spray with nonstick spray if desired.

Prepare waffle batter by whisking together batter ingredients until combined in a large bowl.

Dip chicken into batter then place on waffle iron, with skewer sticking out of iron. Cook in batches. Place in warm oven to keep warm.

Whisk together dip ingredients.