



## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 2 TBSP  
Fry Seasoning



¾ oz | 1½ oz  
Mike's Hot Honey®



4 | 8  
Belgian Waffles  
Contains: Eggs, Milk, Wheat



82 g | 164 g  
Tempura Batter Mix  
Contains: Eggs, Milk, Wheat



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Cornstarch



1 | 2  
Red Pepper Jam



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THERE TOO. SCAN HERE TO GET HELP!

### HELLO

### TEMPURA BATTER MIX

This clever combo creates the crispiest coating for fried foods

# CHICKEN & WAFFLES

with Mike's Hot Honey® & Red Pepper Butter



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1480



### MIKE'S HOT HONEY®

Using only 100% pure honey infused with real chili peppers, Mike's Hot Honey's sweet-heat combo makes any dish more dynamic. Try it on pizza, chicken, cheese, and even ice cream!





## CLUCKING CRISPY

Fry in batches, spacing the chicken apart so it fits in a single, spaced layer. Heat additional oil between batches as needed.

## BUST OUT

- Paper towels
- Small bowl
- 2 Medium bowls
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (for frying)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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\*Chicken is fully cooked when internal temperature reaches 165\*.



### 1 PREP

- Adjust rack to top position and preheat oven to 325 degrees.
- Pat **chicken\*** dry with paper towels. Cut chicken lengthwise into 1-inch strips. Place chicken on a plate; coat with **1 TBSP tempura batter mix (2 TBSP for 4 servings)**.
- In a medium bowl, combine **sour cream, half the Fry Seasoning, a big pinch of salt, and pepper**. Add **water** 1 tsp at a time until mixture reaches the consistency of whole milk.
- In a separate medium bowl (**large bowl for 4**), combine **cornstarch**, remaining tempura batter mix, remaining Fry Seasoning, a **pinch of salt**, and **pepper**.



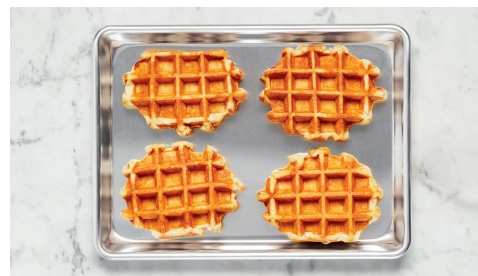
### 4 MIX BUTTER

- While chicken cooks, place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 20-25 seconds.
- Stir **red pepper jam** into bowl with softened butter until smooth and thoroughly combined. Set aside until ready to serve. **TIP: If you like your butter a bit more firm, place it in the fridge until ready to serve.**



### 2 COAT CHICKEN

- Working in batches, dip **coated chicken** into **sour cream mixture** until fully coated; shake off any excess liquid. Press each piece into **tempura mixture** until fully coated; shake off any excess mixture.
- Return fully coated chicken to plate.



### 5 WARM WAFFLES

- Spread out **waffles** in a single layer on a baking sheet. Toast until golden brown, 2-3 minutes.



### 3 FRY CHICKEN

- Heat a **1/2-inch layer of oil** in a large, heavy bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of tempura mixture** sizzles when added to the pan, working in batches, add **coated chicken** in an even layer. Cook for 1 minute, then reduce heat to medium and cook until browned and cooked through, 3-5 minutes per side. (**Lower heat if chicken begins to brown too quickly.**)
- Transfer chicken to a paper-towel-lined plate; season with **salt**.
- **AIR FRYER ALTERNATIVE:** Coat an air fryer basket with **cooking spray**; arrange **coated chicken** side by side in basket. Coat tops of chicken with cooking spray. Air fry at **370 degrees** for 8 minutes. Flip chicken and coat again with cooking spray; air fry until cooked through and crispy, 8 minutes more.



### 6 SERVE

- Divide **waffles** between plates; spread each with as much **red pepper butter** as you like. Place **chicken** over top or on the side. Drizzle with as much **Mike's Hot Honey®** as you like and serve.