



## Fried Honey Chicken and Waffle Fries

Crispy fried chicken breast and thigh drizzled with hot honey and paired with Stealth® Skin-On Crisscut® Fries

### INGREDIENTS

- 8 oz. (240 mL) honey
- 2 oz. (60 g) crushed red pepper
- 1 lb. (480 g) flour
- 4 oz. (120 g) onion powder
- 1 oz. (30 g) paprika
- 2 oz. (60 g) dried thyme
- 2 oz. (60 g) dried tarragon
- 4 oz. (120 g) garlic powder
- Salt to taste
- 1 oz. (30 g) black pepper
- 3 ea. whole chicken, bone-in, cut in 8ths
- 1 bag Stealth® Skin-On Crisscut® Fries (S15)

### DIRECTIONS

1. Mix honey and crushed red peppers and allow to infuse - can make 2-3 days in advance.
2. Mix all the dry spices with the flour in large bowl.
3. Dredge the chicken in seasoned flour and deep fry until chicken is fully cooked and golden brown.
4. Prepare one bag of Stealth® Skin-On Crisscut® Fries (S15) according to manufacturer's directions.
5. Plate each serving with 4 pieces of chicken – breast, wing, thigh and leg – and fries.
6. Drizzle 2 oz. (60 mL) of honey over the chicken and fries.
7. Serve immediately.

### Yield

4-6 portions