



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