



CHICKEN & WAFFLES

with Hot Sauce & Red Pepper Butter

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Fry Seasoning



2 tsp | 4 tsp
Hot Sauce



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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HELLO

TEMPURA BATTER MIX

This clever combo creates the crispiest coating
for fried foods

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1370



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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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 **hot sauce** as you like and serve.

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