Spicy Maple Chicken
& Biscuit Waffle Sandwich

Makes 1 sandwich

1. Pillsbury™ Southern Style Easy Split™ Frozen Dough **Biscuit,** *(1 biscuit, prepared in waffle maker)*
2. **Spicy Maple** Syrup *(prepared, 1 oz)*
3. Fried **egg,** prepared
4. **Chicken breast,** fried *(1 breast)*

Spicy Maple Chicken & Biscuit Waffle Sandwich

12 **Sandwiches**

Ingredients:

Prep

- **Pillsbury™ Southern Style Easy Split™** Frozen Dough Biscuit, 3.17 oz - (2 lb 6 oz) 12 each

Spicy Maple Syrup

- Maple syrup - (12 oz) 1 1/2 cups
- Red pepper flakes - 1/2 tsp

Assembly

- Chicken breast, fried - (4 lb 8 oz) 12 each
- Fried eggs, prepared - (1 lb 2 oz) 12 each

Instructions:

Prep

1. Thaw biscuit dough covered, either at room temperature 15-30 minutes until flexible or overnight under refrigeration.

Spicy Maple Syrup

1. Add syrup and red pepper flakes to small bowl or container; stir until combined.

Assembly

1. Place biscuit onto well-oiled waffle iron, preheated to 375°F; bake 60-90 seconds until golden brown.
2. Split biscuit waffle into top and bottom halves; layer in cooked chicken and a fried egg.
3. Drizzle 1 oz syrup over top, or serve on the side, and serve immediately.