



## **Mini Waffle Maple Bacon Chicken Salad Sandwiches**



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Mini Waffle Maple Bacon Chicken Salad Sandwiches

## Introduction

Mini Waffle Maple Bacon Chicken Salad Sandwiches offer a delightful twist on the classic chicken salad. Combining the sweet and savory flavors of waffles, maple syrup, and crispy bacon, this dish is perfect for breakfast, brunch, or a light lunch. The unique presentation and the explosion of flavors make it an appealing choice for gatherings or an indulgent treat on a lazy afternoon.

## Detailed Ingredients with measures

Chicken breast – 2 cups, cooked and shredded  
Mayonnaise – 1/2 cup  
Celery – 1/4 cup, finely chopped  
Green onion – 1/4 cup, chopped  
Salt – 1/2 teaspoon  
Pepper – 1/4 teaspoon  
Maple syrup – 2 tablespoons  
Mini waffles – 12 pieces  
Bacon – 6 slices, cooked and crumbled

## Prep Time

Prep time for this recipe is approximately 15 minutes.

## Cook Time, Total Time, Yield

Cook time is around 10 minutes. The total time for preparation and



cooking is 25 minutes. This recipe yields about 6 servings, making it a great option for sharing with family and friends.



Mini Waffle Maple Bacon Chicken Salad Sandwiches

## Detailed Directions and Instructions

### Step 1: Prepare the Mini Waffles

Make the mini waffles using a mini waffle maker or a waffle iron. Follow your desired waffle recipe or use store-bought mini waffles.

### Step 2: Cook the Bacon

In a skillet, cook the bacon until it is crispy. Once cooked, drain on paper towels to remove excess grease, then chop into small pieces.

### Step 3: Cook the Chicken

Season chicken breast with salt and pepper. Cook in the skillet until golden brown and cooked through. Allow to rest before slicing or shredding the chicken.

### Step 4: Combine Salad Ingredients

In a bowl, mix together chopped lettuce, diced tomatoes, cooked chicken, and cooked bacon.

See also Layered Chocolate Cheesecake with Oreo Crust

### Step 5: Make the Dressing

In a separate small bowl, whisk together mayonnaise and maple syrup to create a sweet dressing for the salad.

### Step 6: Toss the Salad

Combine the salad ingredients with the dressing and toss until everything is coated evenly.

**Step 7: Assemble the Sandwiches**

Place a generous amount of the chicken salad mixture on top of a mini waffle, then top it with another mini waffle to create a sandwich.

**Step 8: Serve**

Serve the mini waffle sandwiches immediately for the best taste and texture.

## Notes

**Note 1: Recipe Variations**

Feel free to customize the salad by adding avocado, cheese, or different vegetables based on your preference.

**Note 2: Storing Leftovers**

Store any leftover chicken salad in an airtight container in the refrigerator for up to 2 days. Waffles may become soggy if stored in the salad mixture.

**Note 3: Making Ahead**

The chicken salad can be prepared ahead of time and refrigerated. Prepare the waffles fresh right before serving for the best results.





[www.savorydiscovery.com](http://www.savorydiscovery.com)

Mini Waffle Maple Bacon Chicken Salad Sandwiches

## Cook techniques

### Grilling

Cooking the chicken can be done by grilling, which adds a smoky flavor and helps to keep the meat juicy.

### Waffle Iron Cooking

Using a waffle iron allows for quick cooking of the mini waffles, ensuring they are crispy on the outside while remaining soft inside.

### Chopping Ingredients

Properly chopping the lettuce, tomatoes, and other salad components ensures even distribution in the sandwich and enhances the presentation.

### Assembling Sandwiches

Carefully layering the ingredients will create a visually appealing and well-balanced sandwich, making sure each bite has a bit of everything.

See also Puff Pastry Waffles

## FAQ

### Can I use regular-sized waffles instead of mini ones?

Yes, you can use regular-sized waffles; just adjust the quantity of other ingredients accordingly.



**What type of cheese works best for this recipe?**

Sharp cheddar cheese is recommended as it adds a nice flavor contrast with the sweetness of the maple syrup and the richness of the bacon.

**Can I make this salad sandwich ahead of time?**

While the components can be prepared in advance, it is best to assemble the sandwich just before serving to maintain the freshness of the ingredients.

**How do I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to two days, but the waffles may become soft.

**Can I substitute bacon with another protein?**

Yes, you can substitute bacon with turkey bacon, pancetta, or even omit it for a vegetarian option.



Mini Waffle Maple Bacon Chicken Salad Sandwiches

## Conclusion

The mini waffle maple bacon chicken salad sandwiches offer a delightful blend of textures and flavors, making them a unique and satisfying dish. The combination of crispy bacon, tender chicken, and the sweetness of maple syrup nestled between soft waffles creates a perfect harmony that is sure to please any palate. These sandwiches can be enjoyed as a fun appetizer or a light meal, ideal for gatherings or casual dining.

## More recipes suggestions and combination

### **Buffalo Chicken Waffle Sandwiches**

Swap out the bacon for spicy buffalo chicken and drizzle with ranch dressing for a zesty twist.

### **Sweet Potato Waffle Sandwiches**

Use savory sweet potato waffles as a base and fill with a mix of arugula, goat cheese, and grilled chicken for a hearty meal.

See also [Pizza Crescent Rolls](#)

### **Breakfast Waffle Benedict**

Replace traditional English muffins with waffles and top with poached eggs, hollandaise sauce, and crispy bacon for a brunch favorite.

### **Vegetarian Waffle Sandwiches**

Utilize waffle halves filled with hummus, sliced cucumbers, roasted red peppers, and spinach for a nutritious vegetarian option.



### Grilled Cheese Waffle Sandwiches

Layer cheddar and mozzarella cheese between waffles and grill until bubbly and golden for a deliciously decadent treat.



Mini Waffle Maple Bacon Chicken Salad Sandwiches