



Mini Waffle Maple Bacon Chicken Salad Sandwiches



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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.



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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.



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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.



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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.



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