

Chicken and Waffles BBQ Sandwich

Ingredients for cornbread waffles:

- 1 pkg (8.5 oz.) corn muffin mix
- 1 egg
- $\frac{2}{3}$ cup milk
- 2 tbsp melted butter
- Oil for brushing

Directions:

1. Preheat your waffle iron. Whisk the waffle ingredients together in a small bowl until moistened; the batter will be slightly lumpy.
2. Brush your waffle maker with oil and add batter into each well of the bottom plate. Cook for 2 minutes or until golden brown. Set aside and make your chicken.

Ingredients for the bbq chicken:

- 2 cups cooked shredded chicken, warmed
- $\frac{2}{3}$ cup barbecue sauce, warmed
- red onion, thinly sliced
- pickle slices
- cheddar cheese, sliced

Directions:

1. Combine the chicken and barbecue sauce in a microwave-safe bowl and microwave until warm if they aren't already. Alternately, you can heat your BBQ sauce in a pan on low heat and add in your chicken to warm through.
2. Turn back on your waffle iron. Carefully fit your waffle back onto the hot and ready plate. Top with BBQ chicken, onions, pickles, and cheese. Top with another waffle and carefully fit the lid down on top.
3. Cook until the cheese has melted.