

## NEXT LEVEL CHICKEN BURGERS ON WAFFLE BUNS

### Ingredients

- Next Level Chicken Burgers on Waffle Buns
- For the Burgers
- 1 pound ground chicken
- ½ cup small diced white onion
- Sea salt
- Cracked black pepper
- Olive oil for cooking
- 4 slices turkey bacon, cut in half
- 4 eggs
- Sweet potato fries for serving

### For the waffles

- 1 ¼ cups all-purpose flour
- 2 tablespoons granulated sugar
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- ½ cup whole milk
- ¼ cup water
- ¼ teaspoon vanilla extract
- Baking spray

### For the sauce

- ½ cup Creole hot sauce
- ½ cup maple syrup

### Instructions

Make the waffles:

Combine the dry ingredients in a medium bowl and whisk to combine. In a separate medium bowl whisk the liquid ingredients. Pour the wet ingredients into the dry and gently whisk until well combined getting rid of any lumps. Preheat the mini waffle iron. Spray with baking spray and pour the batter into a mini hot waffle iron and cook until golden brown. Remove the waffle to a tray and repeat with the remaining batter. This will make a total of 8 mini waffles for 4 burgers.

Make the burgers:

In a medium bowl mix the ground chicken, onion, salt, and pepper as desired. Do not overwork. Preheat a large cast-iron skillet or griddle over medium-high heat. Because the ground chicken is sticky make sure to drizzle the griddle with enough oil to prevent sticking. Form the patties and place them into the hot skillet right away. Cook until the burgers are cooked all the way through. They should not be raw on the inside. While the burgers are cooking sear the turkey bacon in the same or separate pan until golden brown and nearly crispy. Set aside. Heat a clean nonstick frying pan or skillet over medium to medium-high heat with enough olive oil to coat the bottom of the pan. Once hot crack the eggs into the pan, season with salt and pepper as desired, and begin to fry. Cook them over easy, gently flipping halfway through.

Assemble the burgers:

Place a chicken burger on top of the waffle, then turkey bacon, and finally top with a fried egg. Whisk the hot sauce and maple syrup in a small bowl and spoon over the fried egg. Top the burger with another waffle bun and pour more sauce on top. Eat the burgers with your favorite sweet potato fries and enjoy!