



Fried Chicken Hash and Waffles with Serrano Syrup

Yield: serves 1

Ingredients

- 2 oz #606674 Popcorn Chicken
- 2 each #49310 Waffles
- 2 oz potato, diced small
- 1 oz red pepper, diced small
- 1 oz red onion, diced small
- 1 tsp garlic, chopped
- $\frac{3}{4}$ c chicken stock
- 1 tsp fresh thyme
- 1 tsp butter
- 1 each Serrano pepper, chopped
- 1 tsp orange zest
- 1 tsp allspice
- 6oz maple syrup
- salt and pepper to taste

Preparation

- 1) Serrano syrup: in a high heat sauté pan add Serrano cook for 2-4 minutes. Add orange zest and allspice; cook for 30-60 seconds. Turn off heat and add room temperature syrup. Mix well and transfer to holding container. Let rest at room temperature for 24 hours. The longer it rest the stronger it is.
- 2) Fried chicken hash: fry chicken in a 350° F fryer cook for 6-8 minutes, then hold. In a medium heat sauté pan, add chicken stock and potatoes; cook until potatoes are $\frac{3}{4}$ cooked, 8-10 minutes. Drain liquid, add butter, red pepper, onion; cook until onions are soft and potatoes have started to brown, 6-8 minutes. Add garlic, thyme, salt, pepper, and fried chicken; cook for another 4-6 minutes. Hold for service.
- 3) Place waffles in a 350° F oven to warm through.
- 4) Assembly: layer and stack waffles with hash; top with syrup.