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Spicy Fried Buttermilk Popcorn Chicken and Waffles  
RECIPE

## Spicy Fried Buttermilk Popcorn Chicken and Waffles



<?xml version="1.0"?>

TIME

75 min

## INGREDIENTS

15 items

## MAKES

8 servings

Needing something for the all-day menu that caters for salty and sweet, and brunch and dinner? These spicy chicken and waffles tick all those boxes and can easily be batched up well ahead of service.

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## INGREDIENTS

- 3 Chicken Breasts, skin and bones removed, cut into 3 cm pieces
- 1 cup Buttermilk
- 1 tsp. Salt
- 2 tsp. MasterFoods™ Professional Cracked Black Pepper
- 1 cup All-purpose Flour
- ½ tsp. MasterFoods™ Professional Garlic Powder
- ½ tsp. MasterFoods™ Professional Onion Powder
- ¼ tsp. MasterFoods™ Professional Chilli Sprinkle
- ¼ tsp. MasterFoods™ Professional Ground Paprika
- Oil, for frying
- 8-12 mini Waffles, toasted
- 4-8 packets MasterFoods™ Professional Honey Squeeze-On, to serve
- 2 Spring Onions, finely sliced, to serve
- 2 tbsp. Sesame Seeds, lightly toasted, to serve
- Fresh Coriander, to serve

## PRODUCTS USED



MasterFoods Professional Black Peppercorns Cracked Fine 1.05kg

## SEE DETAILS



MasterFoods Professional Chilli Flakes 325g

## SEE DETAILS



MasterFoods Professional Garlic Powder 680g

## SEE DETAILS

## Cooking Instructions:

1. 1  
Combine the chicken, buttermilk, salt, and pepper, cover and chill for 1 hour, or preferably overnight.
2. 2  
When ready to cook, heat a deep fryer or heavy-bottomed pan with oil to 180°C.
3. 3  
Combine the flour and spices in a shallow bowl, and working in batches, coat the chicken pieces in the flour mixture, shaking off any excess.
4. 4  
Carefully fry chicken in batches for 3 to 5 minutes or until golden brown and cooked through.
5. 5  
Remove from hot oil and place onto paper towel to drain. To serve place two or three toasted waffles on a plate and top with chicken pieces. Drizzle over the honey and a sprinkle of sesame seeds, spring onions, and coriander leaves.

## Tips

1. 1  
For extra condiments, serve with MasterFoods™ Professional Hot Chilli Sauce and MasterFoods™ Professional Roast Garlic Aioli for dipping.
2. 2  
Can be served as mini sliders with some fresh green salad leaves dressed in MasterFoods™ Professional Chilli & Lime Dressing.
3. 3  
Chicken thigh and tenderloin are also perfect served in soft tacos with a carrot slaw using MasterFoods™ Professional Coleslaw Dressing.

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Cooking time

10 min

Ingredients

11 items

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## **Shredded Barbecue Chicken Pancakes**

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



## **Gua Bao Buns**

Cooking time

10 min

Ingredients

11 items

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## **New York Inspired Tagliatelle Pasta**

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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