



Kitchen Cheat Sheet: Chicken & Waffle Skewers

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Tips and Extras

- Keep it crispy. Toast those waffles and cook the nuggets right before assembling, or you'll end up with sad, soggy brunch on a stick. And no one came here for soggy.
- Use the good syrup. If it doesn't come from a tree or cost suspiciously more than it should, don't bother.
- Skewer like a pro. Alternate chicken and waffle for that Instagram-worthy "I totally didn't buy these frozen" look.
- Warm that dip. Nobody wants cold butter pretending to be fancy. Serve the maple sauce warm for maximum dipping drama.
- Party hack: Assemble ahead, then warm in the oven before serving. That way you can look calm and collected while secretly being two mimosas in.

Variations

- Spicy-Sweet Swap: Use spicy chicken nuggets and drizzle with honey instead of maple syrup for a sweet little kick in the tastebuds.
- Breakfast Bombshell: Add a crispy bacon chunk between the chicken and waffle. Because obviously.
- Southern Belle Style: Sub in fried chicken tenders and mini cornbread waffles if you're feelin' extra.
- Boozy Brunch Version: Mix a splash of bourbon into the maple glaze. Adults only, y'all.
- Kid-Friendly Twist: Skip the spice and serve with warm pancake syrup and a smile. Maybe a juice box. Depends on the kid.

Storage

- **Fridge:** Store fully assembled skewers in an airtight container for up to 3 days. Reheat in the oven or air fryer to bring back the crisp and sass. Microwave if you're feeling lazy, but don't expect applause.
- **Freezer:** Skip freezing the assembled skewers unless you enjoy soggy waffles and disappointment. Instead, freeze cooked chicken nuggets and waffles separately. Reheat, re-skewer, re-live your brunch glory.

FAQs

Can I make these ahead of time?

Yes. Assemble the skewers a few hours ahead and pop them in the fridge. Just warm them in the oven before serving so they don't taste like cold regret.

What kind of chicken nuggets work best?

Whatever brand you're loyal to (or whatever's on sale). Go spicy if you like a kick, or stick with classic for the picky eaters in your life.

Can I use homemade waffles?

Of course, if you're feeling ambitious and have time to flex. Just keep them small—or be ready to wrestle them onto the skewers like it's brunch WWE.

What's the best way to reheat leftovers?

Oven or air fryer, always. Microwave works in a pinch, but you'll lose that glorious crunch. And honestly? These deserve better.

Can I freeze them?

Technically yes, but should you? Probably not. The texture takes a nosedive.

Nice to have...

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