



Oven Fried Deviled Egg Chicken with Brioche Waffles

A winning idea for a fantastic breakfast or brunch

Deviled Egg Spread:

2 hard-boiled eggs, peeled
4 Tablespoons mayonnaise
1 Tablespoon Dijon mustard
1/2 teaspoon hot sauce
1 Tablespoon sweet relish

Chicken Breasts:

4 slices smoked bacon
1-1/4 cups panko bread crumbs
1/2 teaspoon smoked paprika
1/2 teaspoon salt
1/4 teaspoon black pepper or to taste
4 medium sized boneless skinless chicken breasts
4 Tablespoons olive oil

Serve with:

1 (10 oz.) package Brioche waffles
1 (5 ounce) package spinach as desired
2 avocados, peeled, seeded, sliced
1 cup fresh blueberries or as desired
1/2 cup large pecan pieces as desired

Dressing:

1/4 cup ranch dressing
1/4 cup maple syrup

Preheat oven to 450 °F. Line 10x15 inch baking pan with foil; set aside.

Prepare Deviled Egg Spread: Use food processor or hand blender to combine eggs, mayonnaise, mustard, and hot sauce until smooth. Stir in sweet relish; set aside.

Prepare Oven Fried Chicken: In a 10-inch non-stick skillet, fry bacon until crisp; remove from pan; cool; crumble into small pieces. In a shallow dish, mix bacon pieces, bread crumbs, paprika, salt, and black pepper. Set aside.

To insure even baking, lightly pound each chicken breast between 2 pieces of plastic wrap until even thickness Dip each chicken breast into deviled egg spread; generously coat both sides. Then cover chicken breasts with bread crumbs, lightly pressing on crumbs. Place on lightly greased foil lined broiler pan; drizzle oil over both sides of chicken breasts.

Bake in preheated 450°F oven for 10 minutes; turn chicken and continue baking for 5 to 10 minutes or until chicken is golden brown and cooked to 165 degrees F. Use an instant digital meat thermometer to check the temperature. Serve chicken warm or cold. It's easier to cut the chicken breasts into strips when they are chilled.

Serves 4 to 6

Serving Suggestion:

Prepare 4 to 6 brioche waffles according to package directions.

Place spinach, sliced avocado, and brioche waffles on serving dishes Arrange chicken strips over spinach. Toss blueberries and pecans over chicken and waffles.

In a small bowl; whisk ranch dressing and maple syrup together; serve in small container with each dinner.

Recipe from: Prize winning recipe from **Pilgrim's Chicken** – Winning Taste Recipe Contest

About the Recipe: What a perfect recipe for a special brunch, lunch or supper! It combines three great ideas, deviled egg flavor, crunchy chicken, and mini waffles. Arrange individual plates with chicken strips, spinach and small waffles dotted with blueberries. Garnish with broken pecans and serve along with maple flavored ranch

dressing. Since the chicken can be served chilled and the purchased brioche waffles only take 1 to 2 minutes to warm, it's easy to make this for breakfast or brunch.

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