

Bone Broth Chicken and Waffles

The following recipe and photography were provided courtesy of [Bonafide Provisions](#).

Ingredients

For the Waffles

- 1 Bag Birch Benders Waffle Mix (makes approx. 8-10 waffles)
- 3-3 1/4 Cup Bonafide Provisions Chicken Bone Broth

For the Chicken

- 1 1/2- 2 lbs. chicken thigh
- 2 eggs, room temperature
- 1/3 cup Bonafide Provisions Chicken Bone Broth
- 1/2 cup gluten-free all-purpose baking flour (Like Bob's Red Mill)
- 1 tsp. freshly ground black pepper
- 1 tsp. sea salt
- 1 tsp. garlic powder
- 1 tsp. smoked paprika
- Coconut oil, for frying
- Chives, for garnish
- Whipped butter
- Maple syrup



Instructions

1. Mix waffle mix according to package instructions, replacing water with bone broth.
2. Pour mixture onto waffle iron, cook according to waffle iron instructions.
3. To make the chicken, start by combining eggs and chicken bone broth, whisk until completely combined and set aside
4. Combine flour and spices, mix until completely combined and set aside
5. Season chicken with sea salt and black pepper, dip the seasoned chicken in the egg and bone broth mixture, then coat in flour mixture.
6. Heat coconut oil in a deep pot and heat until 350°F.
7. Fry the chicken in coconut oil until golden brown and fully cooked, around 8-10 minutes depending on the size of chicken thigh.
8. Place waffle on a plate, scoop 1-2 scoops of whipped butter onto the waffle, stack fried chicken on top, sprinkle chopped chives and drizzle with maple syrup.