

CopyCat Chick-fil-A Chaffle Sandwich

Ingredients

Chicken:

1 Chicken Breast
4 T of Dill Pickle Juice
2 T Parmesan Cheese powdered
2 T Pork Rinds ground
1 T Flax Seed ground
Salt and Pepper
2 T Butter melted

Chaffle Sandwich Bun:

1 Egg room temperature
1 Cup Mozzarella Cheese shredded
3 -5 drops of Stevia Glycerite
1/4 tsp Butter Extract

Directions

Instructions For the Chicken:

Pound chicken to 1/2 inch thickness.

Cut in half and place in zip lock baggie with pickle juice.

Seal baggie and place in the fridge for 1 hour to overnight.

Preheat Airfryer for 5 mins at 400*

In a small shallow bowl mix together Parmesan cheese, pork rinds, flaxseed, and S&P.

Remove chicken from the baggie and discard pickle juice.

Dip chicken in melted butter then in seasoning mix.

Place parchment paper round in Airfryer basket, brush the paper lightly with oil.

Place chicken in preheated Airfryer and cook for 7 mins.

Flip chicken and Airfry for an additional 7-8 mins. (This can vary based on the size of your chicken Internal temp of 165*

Instructions For Chaffle Bun:

Mix everything together in a small bowl. Put 1/4 of the mixture in the preheated mini dash waffle iron. Cook for 4 mins. Remove to a cooking rack. Repeat x3

Assemble Sandwich's: Place rested chicken on one Chaffle bun, add 3 dill pickle slices. Cover with other buns. Repeat. Enjoy!