

Tuscan Chicken and Waffles

Servings: 2

INGREDIENTS

- 3 oz French bread dough, proofed
- 4 ea Chef's Line™ Tuscan chicken osso buco
- 6 oz lager-style beer
- 2 oz Chef's Line roasted-garlic chicken stock

PREPARATION

Press and fry dough until crisp. Season with sea salt and sugar. Cook chicken in 350° oven for 35 to 40 minutes or until fully cooked. Reduce lager with chicken stock until a gravy forms in sauce pan. Serve chicken for osso buco on the waffle and drizzle with gravy.

