



RECIPE

TEMPURA CHICKEN & WAFFLE STACK

INGREDIENTS:

Cinnamon Waffle

(Frozen Waffles or Waffle Mix can be used as a substitute)

2 cups Flour

4 tsp baking powder

3 tbsp sugar

½ tsp salt

2 tsp Cinnamon

2 eggs

½ cup vegetable oil

WAYNE SANDERSON
FARMS

FOR CHICKEN

1. Preheat your oil to 350° F.
2. Fry the tempura chunks for 5-7 minutes or until the internal temperature reaches 165° F or greater.

FOR WAFFLES

1. In a bowl, whisk together the dry ingredients. In a separate bowl, whisk together the wet ingredients. Add the wet ingredients to the dry ingredients and stir until just combined. You will see a few lumps. Let the batter rest for about 10 minutes.

2. While the batter is resting, heat your waffle iron to your desired temperature.
3. Spray the waffle iron with nonstick cooking spray. Add the batter to the waffle iron and cook according to the directions of your waffle iron.

TO ASSEMBLE

1. Place a waffle triangle on the plate.
2. Top with tempura chicken, holding in place with a toothpick.
3. Drizzle with syrup or topping of your choosing.

To place a product order, please contact your Sales Manager, or call 800-392-0844.

Corporate Headquarters
4110 Continental Drive
Oakwood, Georgia 30566
www.waynesandersonfarms.com

Ready To Cook Tempura Chicken

CODE	DESCRIPTION	CASE PACK	NET CASE WEIGHT LB.
26184	Frozen RTC Tempura Battered Chicken Breast Chunks	2/5	10



RECIPE SERVES 4

CHILI GARLIC NOODLES WITH CRISPY CHICKEN

INGREDIENTS:

- | | |
|---------------------|---|
| 8 oz. rice noodles | 2 tbsp toasted sesame oil |
| 2 shallots (sliced) | 1 tbsp vegetable oil |
| 6 cloves ginger | 2 tbsp fresh ginger (grated) |
| 2 tbsp chili crisp | ½ cup chopped scallion (white and green part) |
| 1 tbsp sriracha | Veggies |
| 3 tsp rice vinegar | ⅓ cup Soy sauce |
| 2 tbsp brown sugar | |



FOR CHICKEN

1. Preheat your oil to 350° F.
2. Fry the tempura chunks for 5-7 minutes or until the internal temperature reaches 165° F or greater.

FOR NOODLES

1. Heat a skillet with olive oil over medium-high heat.
2. Sauté veggies (snow peas, bell pepper, mushrooms, onion). Remove from pan and set aside.
3. In the same pan on medium heat, add the vegetable and sesame oil, shallots, and garlic and sauté until translucent. Add the scallion and ginger and sauté for about 2 more minutes.
4. Add the remaining ingredients and whisk.
5. When the noodles are done cooking, rinse them off in cold water for about 2 minutes.
6. Then add the noodles, veggies, and tempura chicken chunks into the skillet with the sauce.
7. Toss all components together.
8. Serve garnished with chopped scallions. Enjoy!

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RECIPE

CAJUN TEMPURA CHICKEN PO' BOY

INGREDIENTS:

Remoulade Sauce

½ cup mayonnaise
 1 tbsp Creole mustard
 1 tbsp sweet relish
 1 tsp Cajun seasoning

1 tsp lemon juice
 ½ tsp Worcestershire
 1 clove minced garlic
 ¾ tsp smoked paprika
 1 tsp hot sauce

Po' Boy

Loaf of French Bread
 1 medium-sized tomato, thinly sliced
 Shredded Iceberg Lettuce
 Dill Pickle Chips



1. In a small bowl combine all ingredients and whisk until everything is fully incorporated.
2. Cover the bowl and place in the refrigerator until you are ready to assemble your Po' Boy.

FOR CHICKEN

1. Preheat your oil to 350° F.
2. Fry the tempura chunks for 5-7 minutes or until the internal temperature reaches 165° F or greater.

TO ASSEMBLE

1. Lightly butter and toast the french bread.
2. Spread remoulade sauce on the bread and layer the lettuce, tomatoes, and pickles on top.
3. Top with the tempura chicken chunks and drizzle with more remoulade sauce.
4. Enjoy right away!

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RECIPE

ORANGE TEMPURA CHICKEN & FRIES

INGREDIENTS:

- Wayne-Sanderson Farms Tempura Chicken Chunks
- Your favorite orange sauce
- Frozen French fries (prepared according to instructions)



FOR CHICKEN

1. Preheat your oil to 350° F.
2. Fry the tempura chunks for 5-7 minutes or until the internal temperature reaches 165° F or greater.

TO ASSEMBLE

1. Toss the chunks with your favorite orange sauce and french fries.
2. Garnish with scallions & sesame seeds.

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