

BBQ CHICKEN & SWEET POTATO WAFFLE STACKS

These can be modified to meet all dietary needs, including for an 8-free diet.

Please check all labels carefully for your dietary restrictions.

Waffles:

- 1 cup milk (can substitute coconut milk, almond milk, or oat milk)
- 2 cups sweet potato puree. If you bake or steam a potato, no need to mash it...simply take the peel off.
- 2 eggs or 3/8 cup aquafaba (6T) or egg replacer equivalent of 2 eggs
- 2 cups gluten free oats (not steel-cut)
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon (optional)
- ½ tsp ground nutmeg
- 1 tsp pure vanilla extract
- 1 T honey

Preheat your waffle iron and grease according to manufacturer instructions. Preheat oven to 200 degrees Fahrenheit.

Place all ingredients in blender and blend until smooth. Spoon onto heated waffle iron and cook until browned. Transfer finished waffles to a cookie sheet in the oven to keep warm.

At this point you can assemble the waffles, or place all ingredients on the table and let your guests serve themselves.

Here are our favorite toppings:

- Rotisserie or other leftover sliced chicken, warmed
- Black beans, warmed (seasoned with a bit of cumin, chili powder, smoked paprika, garlic...)
- Refried black bean, warmed (seasoned as above, if desired)
- Grated Cotijo Mexican cheese or finely shredded Monterey Jack
- Sliced jalapeno peppers, quick fried if desired using a quick shake of gluten free flour
- Sliced avocado
- Chopped cilantro
- Gluten-free barbeque sauce (Stubb's is our favorite) or fresh salsa

The waffles freeze wonderfully and are a terrific after-school snack to pop in the toaster for a hungry bunch of kiddos!

@cravingsinspired