

Clark's Asheville Hot Chicken and Waffle Bowls

Prep time: 30 minutes

Serves: 4

Ingredients:

- ½ cup Laura Lynn clover honey
- ½ cup cayenne pepper sauce
- ⅓ cup sweet and spicy pickle juice
- 2 tsp. hot chili oil
- 1 tsp. paprika
- ½ tsp. granulated garlic
- 8 chicken tenders from Ingles deli
- 4 waffle cone bowls
- 1 (5 oz.) container Harvest Farms Organic Spring Mix
- ½ cup mini sweet colored peppers, diced
- ⅓ cup spring onion, sliced
- 8 sweet and spicy pickle slices
- paprika
- cayenne pepper

1. In a mixing bowl, whisk together honey, cayenne pepper sauce, pickle juice, hot chili oil, paprika, and granulated garlic.
2. Cut chicken tenders into ¾ inch dice.
3. Add diced chicken tenders to a bowl containing prepared sauce and toss to coat evenly. Dust chicken liberally with paprika and cayenne pepper.
4. Fill each waffle bowl ¾ full with the organic spring mix. Top spring mix with diced colored peppers. Divide diced chicken evenly among prepared bowls. Spoon over remaining sauce to dress the salad.
5. Garnish with sliced spring onion and sweet and spicy pickle slices.

Like it hot? Feel free to add as much or as little cayenne pepper to the diced chicken to take it from mild to wild!