

The Great American SPAM Challenge
Saturday, October 21, 2017

Adult

Third Place: Keith Henn, Yadkinville

Chicken & Waffles Cordon Bleu

8-10 servings

2 cans Hickory SPAM, cut into small cubes
25 oz. package fully cooked, frozen crispy chicken strips, thawed and cut into ½ inch pieces
2 – 6oz. bags shredded Swiss cheese
6 frozen Homestyle waffles
1 Tbsp. dark brown sugar
5 Tbsp. salted butter
26 oz. can cream of chicken soup
1 cup half and half
1 Tbsp. Sriracha sauce, or more to taste
2 Tbsp. Dijon mustard
¾ cup maple syrup
Salt and pepper to taste

Preheat oven to 350 degrees. Grease a 9 x 13 baking dish with cooking spray. Toss SPAM, chicken and one package of shredded cheddar cheese together so that they are all evenly distributed in baking dish. Set aside.

Prepare waffle topping: break up waffles and add to a food processor. Add brown sugar to processor. Pulse mixture until the consistency of coarse breadcrumbs. Melt butter in a medium bowl in microwave. Place waffle crumbs into the bowl with the melted butter. Mix well and set aside.

In a large bowl, combine soup, half and half, Dijon and maple syrup. Stir to combine. Add 1 Tbsp. Sriracha sauce or more, if greater heat is desired. Season with salt and pepper to taste. Pour chicken soup mixture evenly on top of chicken and SPAM mixture. Sprinkle evenly with remaining package of cheese, then top with waffle crumb mixture. Bake for 35-45 minutes or until top is golden brown.