

# Potato Waffles and Beer-Battered Chicken Strips with Truffle Garlic Aioli

Recipe By Ruchele Honig



Cooking and Prep:  1 h

Serves:  4

Contains:   

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

## Ingredients (18)

### For the Potato Waffles

- 1 medium onion, grated
- 4 eggs
- 1/2 cup oil
- salt, to taste
- pepper, to taste
- 5 potatoes, grated

### Truffle Garlic Aioli

- 1/2 cup **Gefen Mayonnaise**
- 2 tablespoons truffle oil
- 2 tablespoons lemon juice
- 1 teaspoon **Tuscanini Sea Salt**
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**

---

### For the Chicken

- 1 and 1/2 pounds boneless, skinless chicken breast, cut into finger-sized strips
  - 1 and 1/2 cups flour
  - 1 and 1/2 cups beer
  - 1 egg
  - salt, to taste
  - pepper, to taste
  - paprika, to taste
- 

## Start Cooking

### Coat and Fry the Chicken Strips

1. Whisk together beer, egg, and spices.
2. Dip chicken strips in the beer mixture and shake off the excess. Coat each strip with flour.
3. Fry the strips.

### Prepare the Potato Waffles

1. Mix together all ingredients. Drain the liquid.
2. Grease a waffle iron. Place mixture in iron and bake until crispy.

### For the Truffle Garlic Aioli

1. Mix all ingredients together in a bowl.