

CHICKEN BACON APPLE PANCAKES

Fluffy pancakes studded with crispy Pierce Chicken® Chicken Bacon and topped with a spice apple chutney.

A fifth of consumers (22%) say they would like more restaurants to offer chicken-based proteins, like chicken sausage or chicken bacon, at breakfast.

Technomic, Breakfast Consumer Trend Report, 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings (3 pancakes each)

Serving Size: 542g		
Amount Per Serving	% Daily Value*	
Calories:	1070	
Total Fat:	42g	65%
Cholesterol:	270mg	90%
Sodium:	2370mg	99%
Total Carbs:	115g	38%
Dietary Fiber:	3g	12%
Sugars:	58g	
Protein:	46g	

*Percent Daily Values are based on a 2,000 calorie diet.
Allergens: milk, wheat

INGREDIENTS

Buttermilk pancake batter, prepared	1½ gallons
Pierce Chicken® Chicken Bacon (Code #11054), cooked and chopped	10 pounds (1 case)
Apple chutney (recipe provided)	6 cups

METHOD

To make one serving (3 pancakes):

1. Pour ⅓ cup pancake batter onto greased hot griddle; repeat 2 times.
2. Top each pancake with ¼ cup chopped Chicken Bacon.
3. Cook pancakes for 3 minutes or until bubbles begin to form; flip and cook until golden brown.
4. Serve 3 pancakes topped with ¼ cup apple chutney.

APPLE CHUTNEY

Apple juice	1 quart	Sugar	6 cups
Granny Smith apples, cored, ¼-inch dice	1½ quarts	Ground cinnamon	¼ cup

Makes 6 cups:

1. Combine the apple juice, apples, sugar and cinnamon in a stockpot; bring to a boil.
2. Reduce heat to low and simmer, uncovered, for 45 minutes or until apples are tender and sauce thickens.
3. Hold warm for service.