



Grain-Free Savory Bacon Chive Waffles

A fun twist on traditional waffles, these waffles will turn your sugar-laden brunch cravings upside-down!

Yield: 3 servings

Ingredients

- 1½ cups [Pamela's Grain-Free Pancake Mix](#)
- 3 Tablespoons oil (I used coconut oil)
- 1½ cups water
- 2 egg whites, whipped into stiff peaks
- 4 slices of crispy bacon, crumbed
- 2 Tablespoons fresh chives, finely chopped

Directions

Heat waffle iron to medium high heat.

In a large bowl, combine pancake mix, oil, water, crumbled bacon, and chopped chives. Gently fold in whipped egg whites.

Spray waffle iron liberally with cooking spray. Add ⅓ of the batter to the center of the iron, and cook until crispy. Make sure to re-oil the waffle iron between batches.

Top with desired toppings: fried egg, over easy egg, maple syrup, chili, etc.

Enjoy!