

# Crispy Oven Fried Chicken Bites

## Crispy Oven-Fried Chicken Bites

### Two Irresistible Ways: Italian & Buffalo Style

Looking for a crowd-pleasing appetizer or easy dinner with maximum flavor and minimal fuss? These crispy oven-fried chicken bites are a game-changer! Air-fried to golden perfection, they're crispy on the outside, juicy on the inside, and ready to be tossed in your favorite sauces.

Today, I'm giving you **two delicious flavor variations from one simple base recipe**: one tossed in a zesty Italian parmesan-herb blend, and the other drenched in classic spicy Buffalo sauce. This is the kind of recipe that feels like a treat but keeps things lighter thanks to the air fryer—no deep frying, no mess, just deliciousness. They come together in less than 30 minutes, and from one recipe you get two different taste, one hot and tangy, the other, full of Italian flavors, that you can dip in a marinara sauce or cool ranch dressing. I serve them with crispy celery sticks, ranch dressing and marinara sauce. They're perfect for football Sundays or Saturday lunches. They're oven fried so you don't have to feel guilty about eating more than you planned, I don't. In fact I eat one or two plain, right out of the oven, they can be addicting. I use boneless skinless chicken breast, you can use chicken thighs if that fits your taste. I use my air fryer toaster oven and they come out perfectly crispy and delicious.



If you like easy and delicious chicken recipes try Italian

chicken and potato patties or my personal favorite Air fryer parmesan chicken spiedini.



**Ingredients serves four**

1/3 cup olive oil 2 tablespoons butter

4 skinless, boneless 6 oz chicken breast cut into large cube

2 cups bread crumbs

1 cup Parmesan cheese

1 tablespoon each dried chili powder, cumin, garlic, oregano, Italian seasoning

2 eggs slightly beaten

1/3 cup milk

## **Instruction**

Salt and pepper chicken

cut into chunks

mix egg and milk together

add seasonings and parmesan to bread crumbs

Dip chicken into egg mixture then bread crumb mixture until well coated

Heat oil and butter in a cookie sheet in a 425 degree oven until smoking hot

Add chicken fry until golden brown about 15 minutes turning to brown evenly

Remove from heat

Roll half in a mixture of 1 cup grated parmesan cheese, 1 tablespoon powdered garlic and 1 tablespoon dried Italian herbs

Roll the rest in a mixture of 1/2 cup hot sauce, 1/4 cup melted butter, and 1 tablespoon Italian herbs

Top with parmesan and Italian parsley..... Enjoy!!!!!!

