

CHICKEN BITES



Ingredients

1 Large or 2 Small Boneless Chicken Breasts cut into one inch cubes
1 Tbsp Buttermilk
1/2 Cup Panko Breadcrumbs
1 Tbsp Grated Parmesan Cheese
1/2 Teaspoon Paprika
1/2 Teaspoon Garlic Powder
1/4 Teaspoon Salt
1/4 Teaspoon Black Pepper
Pinch of Parsley, Oregano and Basil
Cooking Spray



Instructions

- **Preheat** oven to 425 degrees F.
- In a small bowl, combine panko bread crumbs, parmesan cheese, paprika, garlic, salt, pepper and herbs
- Add cut up chicken cubes in a gallon sized ziplock bag
- **Pour** buttermilk over the chicken, seal the ziplock bag and shake to fully coat the chicken
- Open the bag and add the panko and spice mixture.
- Seal the bag and **Shake, Shake, Shake** to evenly coat the chicken bites with breading.
- **Place** a cooling rack or similar over a cookie sheet and **spray** with cooking spray
- Carefully remove the chicken bites from the bag and place on the rack about 1 inch apart.
- **Bake** at 425 degrees for 18-20 minutes until chicken reaches 180 degrees and is crispy and golden on the outside. Enjoy with homemade honey mustard. Yum!

Makes approx. 24-28 chicken bites