

These Bacon-Wrapped Pineapple Chicken Bombs Are My New Favorite Party App

Honey Sriracha Bacon-Wrapped Pineapple Chicken Bombs



OVEN
375°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup pineapple chunks (fresh or canned, drained)
- 8 slices bacon
- 1/4 cup honey
- 2 tbsp Sriracha sauce
- Salt and pepper, to taste
- Toothpicks

DIRECTIONS

1. Preheat the : OvenPreheat to 375°F (190°C) and line a baking sheet with parchment paper or foil for easy cleanup.
2. Prep the : ChickenSlice each chicken breast into 4 equal chunks (16 total). Season lightly with salt and pepper.
3. Make the : GlazeIn a small bowl, stir together the honey and Sriracha until smooth.
4. Wrap and : AssembleWrap each piece of chicken with a pineapple chunk. Then wrap a slice of bacon around it and secure with a toothpick.
5. Brush with : GlazePlace the bombs on the baking sheet and brush each generously with the honey Sriracha mixture.
6. Bake: Bake for 25-30 minutes until chicken is cooked through and the bacon is crisp. You can broil the last 2-3 minutes for extra crispiness.
7. Rest & : ServeLet cool slightly before serving. Extra glaze can be brushed on after baking for added shine and flavor.

SWAPS & NOTES

& Swaps Chicken breasts - Cut into 16 even pieces.
Chicken thighs also work for juicier bites.

Pineapple - Fresh is ideal, but canned works as long as it's drained well.

Bacon - Use regular cut so it crisps faster in the oven.

TIPS FOR SUCCESS

Don't Overcrowd the Pan - Give each bomb space so the bacon crisps, not steams.

Use a Rack if You Have One - Elevating them on a wire rack helps render bacon fat and keeps them crispy underneath.

Customize Heat Level - Swap in chili garlic sauce or gochujang for a different type of heat.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-bacon-wrapped-pineapple-chicken-bombs-are-my-new-favorite-party-app/>