

## Crispy Air Fryer Honey BBQ Chicken Bites That Everyone Will Love

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**OVEN**  
**400°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1.5 lbs boneless, skinless chicken breasts, cut into bite-sized chunks
- 1 cup BBQ sauce
- 1/2 cup honey
- 1 cup all-purpose flour
- 1 cup breadcrumbs (plain or panko for extra crunch)
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 2 large eggs, beaten

### DIRECTIONS

1. Preheat air fryer to 400°F.
2. In a small bowl, whisk together BBQ sauce and honey. Set aside.
3. In a separate bowl, mix flour, breadcrumbs, salt, pepper, and garlic powder.
4. Beat eggs in a third bowl.
5. Dredge each chicken piece: first in flour mixture, then into egg, then back into flour mixture to coat.
6. Arrange chicken in a single layer in the air fryer basket (no overlapping).
7. Air fry for 10 minutes, flip pieces, then cook another 5-10 minutes until golden and cooked through.
8. While hot, toss chicken bites in honey BBQ sauce until well coated.
9. Serve immediately while warm and crispy.

### SWAPS & NOTES

BBQ Sauce : Use spicy, smoky, or sweet-whatever you like!

Or try blending in hot sauce for a kick.

Breadcrumbs : For ultra-crispy bites, panko is your best friend.

Chicken : This works with boneless thighs too for extra tenderness.

### TIPS FOR SUCCESS

Double-coating gives the crispiest finish-don't skip it!

Don't overcrowd the air fryer basket-cook in batches for even crispiness.

Toss in sauce while hot so the coating sticks perfectly.

