

Sweet Heat Mango Habanero Chicken Bombs - With a Citrus Glaze Twist

If you're the kind of person who likes sweet and spicy in one glorious bite, these



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb chicken breast, cut into 1-inch cubes

1 cup mango habanero sauce

... cup honey

2 cloves garlic, minced

1 tsp salt

$\frac{1}{8}$ tsp black pepper

... cup orange juice

2 tbsp soy sauce

1 tbsp cornstarch

Zest of 1 orange

Green onions, chopped (for garnish)

Skewers (if wooden, soak in water for 20 min)

Optional Swaps & Add-Ins:

Use boneless thighs for extra juicy texture

Swap orange juice with pineapple juice for a tropical twist

Add red chili flakes or sriracha if you want extra heat

Garnish with toasted sesame seeds or lime wedges for flair

Instructions:

Preheat the oven. Set to 375°F (190°C). Line a baking sheet with parchment paper or foil.

Marinate the chicken. In a large bowl, mix together mango habanero sauce, honey, garlic, salt, and pepper. Add the chicken cubes and toss to coat. Let sit while oven preheats, or refrigerate for up to 1

hour for deeper flavor.

Assemble the skewers Thread the marinated chicken onto skewers and place them evenly on the prepared baking sheet.

Bake Bake for 20-25 minutes, or until the chicken is cooked through and golden around the edges.

Make the citrus glaze In a small saucepan over medium heat, combine orange juice, soy sauce, and cornstarch, whisking until smooth. Simmer for 3-4 minutes until thickened. Remove from heat and stir in orange zest.

Glaze and serve Brush the warm glaze over the chicken skewers. Sprinkle with chopped green onions and serve immediately.

Tips for Success:

Don't overcook the chicken-it should be just golden and tender inside.

Let the glaze thicken fully before brushing, so it clings to the chicken.

Use fresh orange zest-it adds incredible brightness at the end.

For spicier results, add extra habanero sauce after baking.

Serving Suggestions & Pairings:

A main dish with jasmine rice or roasted veggies

A party app with toothpicks and a dipping side of glaze

Skewer them next to Sheet Pan Quesadillas for a spicy-satisfying platter

Crockpot Nacho Dip for a party-style start

Blueberry Lemonade to cool the heat

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2. Marinate the chicken: In a large bowl, mix together mango habanero sauce, honey, garlic, salt, and pepper. Add the chicken cubes and toss to coat. Let sit while oven preheats, or refrigerate for up to 1 hour for deeper flavor.
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11. Serving Suggestions & Pairings: Serve these chicken bombs as:
12. A main dish with jasmine rice or roasted veggies

13. A party app with toothpicks and a dipping side of glaze
14. Skewer them next to : Sheet Pan Quesadillas for a spicy-satisfying platter
15. Pair with:
16. Crockpot : Nacho Dip for a party-style start
17. Blueberry : Lemonade to cool the heat
18. Finish with : Chocolate Chip Cookie Bites for a perfect sweet ending
19. Storage & Leftovers: Fridge: Store in an airtight container up to 3 days
20. Reheat: In the oven at 350°F for 5-7 minutes or air fryer for crisp edges
21. Freeze: Freeze unglazed cooked chicken bombs for up to 2 months. Thaw and glaze when ready to eat
22. More Recipes You'll Love: Get more flavor-packed, shareable favorites here:
23. Cheesy : Hot Dip Inspired by a Classic Sandwich
24. Sheet : Pan Quesadillas
25. Crockpot : Nacho Dip

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

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