

Crispy Garlic Lime Chicken with Sweet Strawberry Kiwi Salsa

Garlic Cilantro Chicken Bites with Strawberry Kiwi Salsa - Juicy, Bright & Summery



TIME
30 min

TEMP
165°F

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SAVE
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INGREDIENTS

For the Chicken:

- 1 lb chicken breast, cut into bite-sized pieces
- 2 cloves garlic, minced
- 2 tbsp fresh cilantro (coriander), finely chopped
- Juice of 1 lime
- 1 tbsp olive oil
- Salt and black pepper, to taste

For the Strawberry Kiwi Salsa:

- 1 cup strawberries, diced
- 2 kiwis, peeled and diced
- 1 tbsp red onion, finely minced (optional for bite)
- 1 tbsp fresh cilantro, chopped
- Juice of 1/2 lime
- 1 tsp honey or agave (optional, for sweetness)
- Salt, to taste

DIRECTIONS

1. Marinate the Chicken: In a mixing bowl, combine:
2. Chicken pieces
3. Garlic
4. Cilantro
5. Lime juice
6. Olive oil
7. Salt and pepper
8. Toss well and let marinate for 10-15 minutes while you prep the salsa.
9. Make the Salsa: In a bowl, gently combine:
10. Diced strawberries
11. Diced kiwis
12. Red onion (if using)
13. Honey or agave (optional)
14. Salt to taste
15. Cover and chill until ready to serve. The flavors will develop beautifully.
16. Cook the Chicken: Heat a skillet over medium-high heat. Add a splash of olive oil if needed. Cook chicken bites in batches for 6-8 minutes, turning occasionally until golden and fully cooked (internal temp 165°F or 74°C). Remove from heat and let rest briefly.
17. Serve: Plate the warm garlic cilantro chicken bites and top (or serve alongside) the chilled strawberry kiwi salsa. Garnish with extra cilantro and lime wedges if desired.

