

Sizzling Garlic Parmesan Bacon Chicken Bites That Bring Big Flavor

Sizzling Garlic Parmesan Bacon Chicken Bites



TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 lb boneless, skinless chicken breasts, cut into bite-sized pieces

1/2 cup grated Parmesan cheese

1/4 cup bacon bits (or cooked, crumbled bacon)

2 cloves garlic, minced

1/4 cup olive oil

Salt and pepper, to taste

Swaps and Notes:

Cheese options: Try Asiago or Pecorino for a twist.

Chicken thighs: Sub for extra juicy results.

Low-fat version: Use turkey bacon and reduce oil slightly.

Extra garlic lovers: Add garlic powder to boost the flavor.

Step-by-Step Instructions:

Heat Your Skillet: Place a large skillet over medium-high heat.

Mix the Ingredients: In a bowl, toss chicken with Parmesan, bacon, garlic, olive oil, salt, and pepper until evenly coated.

Sear the Chicken: Add the chicken mixture to the hot skillet. Cook 5-7 minutes, stirring occasionally, until golden brown and cooked through.

Serve Hot: Serve straight from the skillet or plate over greens, rice, or mashed potatoes.

Tips for Success:

Don't overcrowd the skillet-use a larger pan or cook in two batches for even browning.

Let the chicken brown undisturbed for a few minutes to get that crispy edge.

Freshly grated Parmesan melts and crisps better than pre-shredded.

Serving Suggestions and Pairings:

Over Caesar or arugula salad for a bold protein topping

Skewered on toothpicks with extra dipping sauce as an appetizer

Alongside Dorito Casserole or Crockpot Nacho Dip for game day spreads

Paired with a pitcher of Blueberry Lemonade to balance the richness

Storage and Leftover Tips:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Freeze in a single layer, then store in a bag or container for up to 2 months.

Reheat: Reheat in a skillet or air fryer to bring back the crispiness.

More Recipes You'll Love:

Easy Cheesy Chicken Sliders

Sheet Pan Quesadillas

Dorito Casserole

Crockpot Nacho Dip

Blueberry Lemonade

DIRECTIONS

1. Heat : Your Skillet: Place a large skillet over medium-high heat.
2. Mix the : Ingredients: In a bowl, toss chicken with Parmesan, bacon, garlic, olive oil, salt, and pepper until evenly coated.
3. Sear the : Chicken: Add the chicken mixture to the hot skillet. Cook 5-7 minutes, stirring occasionally, until golden brown and cooked through.
4. Serve : Hot: Serve straight from the skillet or plate over greens, rice, or mashed potatoes.
5. Tips for Success: Don't overcrowd the skillet-use a larger pan or cook in two batches for even browning.
6. Let the chicken brown undisturbed for a few minutes to get that crispy edge.
7. Freshly grated : Parmesan melts and crisps better than pre-shredded.
8. Serving Suggestions and Pairings: These bites are super versatile-serve them up any of these ways:
9. Over : Caesar or arugula salad for a bold protein topping
10. Skewered on toothpicks with extra dipping sauce as an appetizer
11. Alongside : Dorito Casserole or Crockpot Nacho Dip for game day spreads
12. Paired with a pitcher of : Blueberry Lemonade to balance the richness
13. Storage and Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
14. Freezer: Freeze in a single layer, then store in a bag or container for up to 2 months.

15. Reheat: Reheat in a skillet or air fryer to bring back the crispiness.
16. More Recipes You'll Love: Easy Cheesy Chicken Sliders
17. Sheet : Pan Quesadillas
18. Dorito : Casserole
19. Crockpot : Nacho Dip
20. Blueberry : Lemonade
21. Final Thoughts: These Sizzling Garlic Parmesan Bacon Chicken Bites are fast, flavorful, and endlessly versatile. Whether you're feeding a crowd or meal prepping something delicious for yourself, this recipe checks all the boxes: quick, easy, and seriously satisfying.
22. Tried it? Let us know in the comments how you served yours-and follow along for more comfort food hits and easy weeknight winners.

SWAPS & NOTES

Cheese options: Try Asiago or Pecorino for a twist.

Chicken thighs: Sub for extra juicy results.

Low-fat version: Use turkey bacon and reduce oil slightly.

Extra garlic lovers: Add garlic powder to boost the flavor.

TIPS FOR SUCCESS

Don't overcrowd the skillet-use a larger pan or cook in two batches for even browning.

Let the chicken brown undisturbed for a few minutes to get that crispy edge.

Freshly grated Parmesan melts and crisps better than pre-shredded.

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

Original recipe: <https://chefmaniac.com/sizzling-garlic-parmesan-bacon-chicken-bites-that-bring-big-flavor/>