

## Sriracha Honey Butter Chicken Bombs: Spicy, Sweet & Totally Addictive

These aren't your average biscuits.



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 can refrigerated biscuit dough
- 1 cup cooked and shredded chicken
- 1/4 cup Sriracha sauce
- 1/4 cup honey
- 1/4 cup melted butter
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped green onions

### DIRECTIONS

- 1.** Prep the Sauce: In a small bowl, combine Sriracha, honey, and melted butter. Whisk until smooth and set aside.
- 2.** Flatten the Biscuits: Preheat oven to 375°F (190°C). Open the biscuit can and separate into individual biscuits. Flatten each one into a 4-inch round.
- 3.** Fill the Biscuit Bombs: Place a spoonful of shredded chicken in the center of each dough round. Drizzle a bit of the Sriracha honey butter over the chicken, then top with shredded cheddar cheese and a few green onions.
- 4.** Seal the Bombs: Fold the edges of the dough up and over the filling, pinching tightly to seal. Place each bomb seam-side down on a parchment-lined baking sheet.
- 5.** Brush and Bake: Brush the tops with the remaining Sriracha honey butter. Bake for 12-15 minutes, or until golden brown and cooked through.
- 6.** Serve: Serve warm with extra sauce on the side if you've got leftovers. Watch them vanish fast!

### SWAPS & NOTES

Whether you serve them as appetizers, game day snacks, or an easy weeknight dinner, one bite is all it takes to fall in love.

They're super simple thanks to store-bought biscuit dough, but the flavor combo is anything but basic.

Why I Love This Recipe This recipe checks every flavor box I crave: sweet , salty , spicy , and cheesy .

The Sriracha honey butter brings heat and sweetness, and the cheesy chicken filling turns each bite into molten, savory comfort.

## TIPS FOR SUCCESS

Seal tightly to avoid cheese leaks in the oven.

Brush twice -once before baking and again right after for max flavor and shine.

Don't overcrowd the pan: Give them space to puff and brown evenly.

Reduce the Sriracha or add more honey.

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

Original recipe: <https://chefmaniac.com/sriracha-honey-butter-chicken-bombs-spicy-sweet-totally-addictive/>