

Sriracha Honey Bacon-Wrapped Chicken Bites with Creamy Pimento Dip

You know a dish is a crowd-pleaser when it disappears before you even set down the tray. These



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Chicken Bites:

- 1 lb chicken breast, cut into bite-sized pieces
- 1/2 cup sriracha sauce
- 1/4 cup honey
- 1 lb bacon strips, cut in half

For the Creamy Pimento Dip:

- 1 cup mayonnaise
- 1/2 cup cream cheese, softened
- 1/2 cup diced pimentos
- 1 tsp garlic powder
- Salt and pepper, to taste

DIRECTIONS

- 1.** Marinate the Chicken: In a bowl, mix together the sriracha and honey. Add chicken pieces and toss to coat. Cover and marinate for 30 minutes in the fridge.
- 2.** Wrap with Bacon: Preheat oven to 400°F. Cut bacon slices in half. Wrap each marinated chicken piece in a half strip of bacon and secure with a toothpick. Place on a parchment-lined baking sheet.
- 3.** Bake: Bake for 20-25 minutes, or until bacon is crispy and chicken is cooked through. Optionally, broil for 1-2 minutes for extra crisp.
- 4.** Make the Dip: While the chicken bakes, mix mayonnaise, cream cheese, diced pimentos, garlic powder, salt, and pepper in a bowl until smooth. Chill until ready to serve.
- 5.** Serve: Plate the chicken bites and serve with the creamy pimento dip on the side. Devour immediately while hot!

SWAPS & NOTES

Bacon : Try thick-cut for extra chew or turkey bacon for a leaner version
Chicken : Chicken thighs = extra juicy bites
Pimentos : Roasted red peppers can sub in if needed
Want more spice?

Add cayenne to the dip or extra sriracha to the glaze
Instructions 1.

Marinate the Chicken In a bowl, mix together the sriracha and honey .

Add chicken pieces and toss to coat.

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

Original recipe: <https://chefmaniac.com/sriracha-honey-bacon-wrapped-chicken-bites-with-creamy-pimento-dip/>