

Maple Bacon Glazed Chicken Bites - The Ultimate Sweet & Savory Appetizer

Maple Bacon Glazed Chicken Bites - Sweet, Savory, and Seriously Addictive ??



TIME
8 min

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ChefManiac

INGREDIENTS

- 1 lb chicken breast, cut into bite-sized pieces
- 8 slices of bacon, cooked and crumbled
- $\frac{1}{4}$ cup maple syrup
- 2 tablespoons brown sugar
- 1 tablespoon Dijon mustard
- 1 teaspoon soy sauce
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon onion powder
- Salt and black pepper, to taste
- Cooking spray or oil, for greasing

Instructions:

1. Prepare the Chicken:
2. Cook the Bacon:
3. Make the Glaze:
4. Cook the Chicken:
5. Glaze the Chicken:
6. Add the Bacon:
7. Serve:

Tips for Success:

Use real maple syrup for best flavor-avoid artificial pancake syrup.

Cook bacon first and reserve some fat if you want extra richness in your chicken.

Double the glaze if serving over rice or noodles for a saucy meal.

Serving Suggestions:

Beer Cheese Dip and crackers for a party spread.

Sheet Pan Quesadillas for a fun family meal.

Cajun Chicken Sausage Gumbo as a Southern-style comfort food companion.

A simple side of coleslaw or roasted veggies for balance.

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Gently reheat in a skillet or microwave until warm.

Freezer: Best fresh, but can be frozen before adding bacon. Reheat and then stir in fresh bacon.

More Recipes You'll Love:

Easy Cheesy Chicken Sliders

Walking Taco Bar

Cajun Chicken Sausage Gumbo

DIRECTIONS

1. Prepare the Chicken: Season chicken pieces with salt and pepper and set aside.
2. Cook the Bacon: In a skillet over medium heat, cook bacon until crispy. Drain on paper towels and crumble into small pieces.
3. Make the Glaze: In a bowl, whisk together maple syrup, brown sugar, Dijon mustard, soy sauce, garlic powder, and onion powder.
4. Cook the Chicken: In a large skillet sprayed or coated with oil, cook chicken over medium-high heat until browned and fully cooked (6-8 minutes).
5. Glaze the Chicken: Reduce heat to medium-low. Pour the glaze over the chicken, stirring to coat. Let it simmer for 2-3 minutes until the sauce thickens slightly.
6. Add the Bacon: Stir in the crumbled bacon and cook for 1 more minute to let everything meld.
7. Serve: Serve hot-on skewers, as finger food, or over a plate of rice or greens for a satisfying meal.
8. Tips for Success: Use real maple syrup for best flavor-avoid artificial pancake syrup.
9. Cook bacon first and reserve some fat if you want extra richness in your chicken.
10. Double the glaze if serving over rice or noodles for a saucy meal.
11. Serving Suggestions: Pair these bites with:
12. Beer : Cheese Dip and crackers for a party spread.
13. Sheet : Pan Quesadillas for a fun family meal.
14. Cajun : Chicken Sausage Gumbo as a Southern-style comfort food companion.

15. A simple side of coleslaw or roasted veggies for balance.
16. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
17. Reheat: Gently reheat in a skillet or microwave until warm.
18. Freezer: Best fresh, but can be frozen before adding bacon. Reheat and then stir in fresh bacon.
19. More Recipes You'll Love: If bold and satisfying is your thing, try these next:
20. Easy : Cheesy Chicken Sliders
21. Walking : Taco Bar
22. Cajun : Chicken Sausage Gumbo
23. Beer : Cheese Dip
24. Final Thoughts: These Maple Bacon Glazed Chicken Bites are a guaranteed hit. They're simple to make, packed with flavor, and endlessly adaptable. Whether you serve them up at your next gathering or enjoy them on a quiet weeknight, they're bound to become a favorite.
25. Tried them? Let me know how it went or tag your chicken creations! Want a printable version or suggestions for side dishes and pairings? I'm here to help.

TIPS FOR SUCCESS

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Cook bacon first and reserve some fat if you want extra richness in your chicken.

Double the glaze if serving over rice or noodles for a saucy meal.

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

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