

## Lemon Garlic Chicken Bites: A Quick and Flavorful Meal

quick, flavorful, and protein-packed meal



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 1/2 pounds boneless, skinless chicken breasts (cut into bite-sized pieces)
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika (optional, for extra flavor)
- 1/2 teaspoon red pepper flakes (optional, for heat)
- Juice of 1 lemon
- Zest of 1 lemon
- 2 tablespoons butter
- 1 tablespoon fresh parsley, chopped (for garnish)

How to Make Lemon Garlic Chicken Bites:

#### 1. Prep the Chicken:

Pat the chicken pieces dry with a paper towel.

Season with salt, black pepper, paprika, and red pepper flakes (if using).

#### 2. Cook the Chicken:

Heat olive oil in a large skillet over medium-high heat.

Add the chicken pieces and cook for 5-7 minutes, stirring occasionally, until golden brown.

#### 3. Add Garlic and Butter:

Reduce heat to medium and add garlic and butter.

Cook for 1-2 minutes, stirring constantly, until fragrant.

#### 4. Finish with Lemon:

Squeeze in the lemon juice and add lemon zest.

Stir to coat the chicken in the sauce and cook for another 1-2 minutes.

#### 5. Serve and Enjoy:

Garnish with chopped parsley and serve hot with your favorite side dish!

My Best Tips for Perfect Lemon Garlic Chicken Bites:

Use fresh lemon juice - It gives the best flavor compared to bottled lemon juice.

Don't overcook the chicken - Cook until just golden brown to keep it juicy.

Want extra crispiness? - Lightly coat the chicken in flour before cooking.

For a creamier sauce - Add a splash of heavy cream or Parmesan cheese at the end.

What to Serve with Lemon Garlic Chicken Bites:

Steamed rice or quinoa - To soak up all the delicious sauce.

Garlic butter pasta - A classic pairing for extra richness.

Roasted vegetables - Try asparagus, zucchini, or Brussels sprouts.

## DIRECTIONS

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2. Season with salt, black pepper, paprika, and red pepper flakes (if using).
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5. Add Garlic and Butter: Reduce heat to medium and add garlic and butter.
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7. Finish with Lemon: Squeeze in the lemon juice and add lemon zest.
8. Stir to coat the chicken in the sauce and cook for another 1-2 minutes.
9. Serve and Enjoy: Garnish with chopped parsley and serve hot with your favorite side dish!
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11. Don't overcook the chicken - Cook until just golden brown to keep it juicy.
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14. What to Serve with Lemon Garlic Chicken Bites: This dish pairs beautifully with:
15. Steamed rice or quinoa - To soak up all the delicious

sauce.

16. Garlic butter pasta - A classic pairing for extra richness.
17. Roasted vegetables - Try asparagus, zucchini, or Brussels sprouts.
18. A fresh salad - A light and refreshing contrast to the rich flavors.
19. FAQs: Can I make this recipe ahead of time? Yes! Store in an airtight container in the fridge for up to 3 days and reheat in a pan or microwave.
20. Can I use chicken thighs instead of breasts? Absolutely! Chicken thighs will be even juicier and more flavorful.
21. Can I make this dish spicy? Yes! Add extra red pepper flakes or a splash of hot sauce for a kick.
22. These : Lemon Garlic Chicken Bites are quick, easy, and packed with bold flavors, making them the perfect go-to meal for any night of the week. Whether you serve them over pasta, rice, or alongside roasted veggies, they're guaranteed to be a hit!
23. Give them a try and let me know how they turn out!

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