

## Crispy Fried Chicken Bites with Fries: Easy Homemade Recipe

Crispy Fried Chicken Bites with Fries: Your Ultimate Homemade Comfort Combo!



**OVEN**  
**375°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

### INGREDIENTS

1 lb boneless, skinless chicken breast (cut into bite-sized pieces, about 1-inch cubes)  
1 cup all-purpose flour  
1 teaspoon paprika (sweet or regular)  
1 teaspoon garlic powder  
1 teaspoon onion powder  
¼ teaspoon salt  
¼ teaspoon black pepper  
¼ teaspoon cayenne pepper (optional for spice, adjust to taste)  
1 egg, beaten  
¼ cup buttermilk  
Vegetable oil (for deep frying, such as canola, peanut, or corn oil)  
... cup honey  
... cup hot sauce (your favorite brand, like Sriracha or Frank's RedHot)  
1 tablespoon soy sauce (low sodium preferred)  
1 tablespoon rice vinegar (unseasoned)  
... teaspoon garlic powder  
4 medium potatoes, cut into fries (Russet or Yukon Gold recommended)  
2 tbsp vegetable oil  
Salt and pepper to taste  
Fresh chopped chives for garnish (optional)  
Swaps and Notes:

**Chicken:** Boneless, skinless chicken thighs can also be used for even juicier bites. Cut into uniform bite-sized pieces for even cooking.

**Breading Seasoning:** The mix of paprika, garlic/onion powder, salt, pepper, and cayenne creates a fantastic savory and slightly spicy crust. Adjust cayenne for heat.

**Buttermilk:** Essential for tender chicken and for helping the breading stick. If you don't have buttermilk, combine ¾ cup regular milk with ¼ tablespoon lemon juice or white vinegar, let sit 5 minutes, then use.

**Frying Oil:** Use a neutral oil with a high smoke point for deep frying.

**Sweet & Spicy Sauce:** This sauce balances sweetness, heat, and tanginess perfectly. Adjust hot sauce quantity for desired spice. You can add a pinch of grated fresh ginger for more aromatics.

**Potatoes for Fries:** Russet potatoes are ideal for crispy fries. Cut them into consistent sizes.

**Baked Fries (Optional):** This recipe bakes the fries for a healthier touch. You can deep fry them if preferred.

**Garnish:** Fresh chives add a nice pop of color and mild oniony flavor.

**Instructions:**

Prepare the Chicken:

**Set Up Breeding Station:** In a large bowl, whisk together all-purpose flour, paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper (if using). This is your seasoned flour.

In another separate bowl, whisk together the beaten egg and buttermilk. This is your wet mixture.

**Dredge Chicken:** Dip each bite-sized chicken piece into the egg-buttermilk mixture, ensuring it's fully coated. Let any excess drip off. Then, transfer the chicken piece to the seasoned flour mixture. Coat them thoroughly in the seasoned flour, pressing down gently to ensure they are coated evenly.

**Heat Oil & Fry Chicken:** Heat vegetable oil in a deep frying pan or Dutch oven over medium-high heat until it reaches 350-375°F (175-190°C). Use a thermometer for accuracy. Once the oil is hot, carefully add the breaded chicken pieces in batches. Do not overcrowd the pan, as this will lower the oil temperature and result in soggy chicken. Fry for 4-5 minutes per batch, turning occasionally, until golden brown, crispy, and cooked through (internal temperature of 165°F/74°C). Remove the fried chicken with a slotted spoon and set aside on paper towels to drain excess oil.

## DIRECTIONS

1. **Making : Crispy Fried Chicken Bites with Fries** involves preparing each component for a delicious combination!
2. **Prepare the Chicken:: Set Up Breeding Station:** In a large bowl, whisk together all-purpose flour, paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper (if using). This is your seasoned flour.
3. In another separate bowl, whisk together the beaten egg and buttermilk. This is your wet mixture.
4. **Dredge : Chicken:** Dip each bite-sized chicken piece into the egg-buttermilk mixture, ensuring it's fully coated. Let any excess drip off. Then, transfer the chicken piece to the seasoned flour mixture. Coat them thoroughly in the seasoned flour, pressing down gently to ensure they are coated evenly.
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6. **Make the Sweet & Spicy Sauce:: Combine & Simmer:** In a small saucepan, combine honey, hot sauce, soy sauce, rice vinegar, and garlic powder. Bring the mixture to a gentle simmer over medium heat and cook for 3-5

minutes, stirring occasionally, until the sauce thickens slightly to a pourable consistency.

7. **Serve : Sauce:** Drizzle the sauce generously over the crispy fried chicken bites or serve it on the side for dipping.
8. **Prepare the Fries:: Preheat Oven:** Preheat your oven to 400°F (200°C).
9. **Cut & : Season Potatoes:** Cut the medium potatoes into your desired fry shape (sticks, wedges, etc.). Toss the potato fries with 2 tbsp vegetable oil, and season generously with salt and pepper.
10. **Bake : Fries:** Spread them out in a single layer on a baking sheet. Ensure they are not overcrowded for maximum crispiness. Bake for 20-25 minutes, flipping halfway through (around 10-12 minutes), until golden brown and crispy.
11. **Garnish & Serve::** Garnish the crispy fries with fresh chopped chives for a burst of color.
12. **Serve the crispy fried chicken bites immediately with your crispy fries and a side of the dipping sauce. Enjoy this ultimate comfort meal!**
13. **Tips for Success: Dry Chicken:** Pat chicken pieces dry before breading for the best crispy coating.
14. **Oil : Temperature:** Maintain consistent oil temperature (350-375°F) for frying; too low means greasy chicken, too high means burnt exterior, raw interior.
15. **Don't : Overcrowd:** Fry chicken and bake fries in batches for optimal crispiness.
16. **Season : Generously:** Season both the chicken breading and the fries well.
17. **Homemade : Sauce:** The sweet & spicy sauce is a game-changer; don't skip it!
18. **Fresh : Chives:** Add freshness and color.
19. **Serving Suggestions and Pairings:** This Crispy Fried Chicken Bites with Fries is a complete, incredibly satisfying meal on its own! It's perfect for a fun family dinner, game day, movie night, or just a hearty lunch.
20. **Dipping : Sauces:** Offer extra sweet & spicy sauce, ranch dressing, blue cheese dressing, or ketchup for dipping the fries and chicken.
21. **Side : Dishes:** A light side salad or some coleslaw can offer a fresh contrast.
22. **For other fantastic easy chicken recipes, consider my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or my savory Slow Cooker Chicken & Gravy.**
23. **Storage and Leftover Tips:** Crispy Fried Chicken Bites and fries are definitely best enjoyed immediately after preparation for optimal crispness.
24. **Leftover : Chicken:** Store in an airtight container in the refrigerator for up to 3 days. To reheat, the best method is in an air fryer (350°F / 175°C for 5-8 minutes) or oven (375°F / 190°C for 10-15 minutes) to re-crisp.
25. **Leftover : Fries:** Store similarly, and reheat in an air fryer or oven for best crispness.

## SWAPS & NOTES

**Chicken:** Boneless, skinless chicken thighs can also be used for even juicier bites.

Cut into uniform bite-sized pieces for even cooking.

**Breading Seasoning:** The mix of paprika, garlic/onion powder, salt, pepper, and cayenne creates a fantastic savory and slightly spicy crust.

**Buttermilk:** Essential for tender chicken and for helping the breading stick.

## TIPS FOR SUCCESS

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**Season Generously:** Season both the chicken breading and the fries well.

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

Original recipe: <https://chefmaniac.com/crispy-fried-chicken-bites-with-fries-easy-homemade-recipe/>