

## Spicy Honey Butter Fried Chicken Croissants: A Sweet & Savory Dream

Spicy Honey Butter Fried Chicken Croissants



**TIME**  
**5-6 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4 boneless, skinless chicken breasts  
1 cup all-purpose flour  
1 tsp salt  
1 tsp black pepper  
1 tsp paprika  
1/2 tsp cayenne pepper  
1/2 cup honey  
1/4 cup hot sauce  
1/2 cup unsalted butter  
4 croissants  
Vegetable oil for frying

#### Swaps and Notes:

**Chicken:** Boneless, skinless chicken breasts are great for this, but you can also use chicken thighs for a juicier result.

**Flour:** The flour and spice mixture is the key to a crispy, flavorful crust. Don't skimp on the seasoning!

**Honey Butter:** The honey and hot sauce ratio can be adjusted to your liking. Use more hot sauce for a spicier glaze, or more honey for a sweeter one.

**Croissants:** Fresh croissants are best here. A brioche bun would also be a delicious substitute.

#### Step-by-Step Instructions:

**Prep the Chicken and Flour:** Slice the chicken breasts in half horizontally to create thinner cutlets. In a shallow dish, combine the flour,

salt, black pepper, paprika, and cayenne pepper.

**Heat the Oil:** In a large skillet, heat about 1/2 inch of vegetable oil over medium-high heat.

**Fry the Chicken:** Dredge the chicken breasts in the seasoned flour mixture, making sure they are coated evenly. Fry the chicken in the hot oil for 5-6 minutes per side, or until golden brown and cooked through. Remove the chicken from the skillet and set it aside on a paper towel-lined plate.

**Make the Honey Butter:** In a small saucepan, melt the butter over low heat. Stir in the honey and hot sauce, mixing well to combine.

**Glaze the Chicken:** Once the chicken is cooked, brush each piece generously with the spicy honey butter mixture.

**Toast the Croissants:** Slice the croissants in half. Place them in the hot skillet, cut-side down, and lightly toast for 1-2 minutes until golden brown.

**Assemble the Sandwich:** Place a fried chicken breast on each croissant bottom, drizzle with more spicy honey butter, and top with the other half of the croissant.

**Serve:** Serve the spicy honey butter fried chicken croissants hot.

**Tips for Success:**

**Use Thinner Chicken Cutlets:** Slicing the chicken breasts in half horizontally ensures they cook quickly and evenly without drying out.

**Watch the Heat:** Keep an eye on the oil temperature. If it's too hot, the chicken will burn before it's cooked through. If it's not hot enough, the chicken will be greasy.

**Don't Overcrowd the Pan:** Cook the chicken in a single layer. If you have too many chicken pieces, cook them in batches.

**Toast the Croissants:** Toasting the croissants is a crucial step! It gives them a lovely texture and keeps them from getting soggy from the honey butter.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 700 kcal

Carbohydrates: 50g

Protein: 35g

## DIRECTIONS

1. **Prep the : Chicken and Flour:** Slice the chicken breasts in half horizontally to create thinner cutlets. In a shallow dish, combine the flour, salt, black pepper, paprika, and cayenne pepper.
2. **Heat the : Oil:** In a large skillet, heat about 1/2 inch of vegetable oil over medium-high heat.
3. **Fry the : Chicken:** Dredge the chicken breasts in the seasoned flour mixture, making sure they are coated evenly. Fry the chicken in the hot oil for 5-6 minutes per side, or until golden brown and cooked through. Remove the chicken from the skillet and set it aside on a paper towel-lined plate.
4. **Make the : Honey Butter:** In a small saucepan, melt the butter over low heat. Stir in the honey and hot sauce, mixing well to combine.
5. **Glaze the : Chicken:** Once the chicken is cooked, brush each piece generously with the spicy honey butter mixture.
6. **Toast the : Croissants:** Slice the croissants in half. Place them in the hot skillet, cut-side down, and lightly toast for 1-2 minutes until golden brown.
7. **Assemble the : Sandwich:** Place a fried chicken breast on each croissant bottom, drizzle with more spicy honey butter, and top with the other half of the croissant.
8. **Serve:** Serve the spicy honey butter fried chicken croissants hot.
9. **Tips for Success:** Use Thinner Chicken Cutlets: Slicing the chicken breasts in half horizontally ensures they cook quickly and evenly without drying out.

10. Watch the : Heat: Keep an eye on the oil temperature. If it's too hot, the chicken will burn before it's cooked through. If it's not hot enough, the chicken will be greasy.
11. Don't : Overcrowd the Pan: Cook the chicken in a single layer. If you have too many chicken pieces, cook them in batches.
12. Toast the : Croissants: Toasting the croissants is a crucial step! It gives them a lovely texture and keeps them from getting soggy from the honey butter.
13. Serving Suggestions and Pairings: These Spicy Honey Butter Fried Chicken Croissants are a meal in themselves. You can serve them with a simple side of potato chips, a fresh green salad, or a side of coleslaw. The spicy and sweet flavors would also go great with other savory meals, such as these easy cheesy chicken sliders with marinara garlic butter or some easy cheese-stuffed chicken wontons.
14. Nutritional Information (per serving, approximate):  
Calories: 700 kcal
15. Carbohydrates: 50g
16. Protein: 35g
17. Fat: 40g
18. Saturated : Fat: 20g
19. Cholesterol: 120mg
20. Sodium: 900mg
21. Fiber: 2g
22. Sugar: 25g
23. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. Storage and Leftover Tips: This sandwich is best enjoyed immediately. The chicken will lose its crispness and the croissant will get soft over time. If you have any leftover fried chicken, you can store it in an airtight container in the refrigerator for up to 2 days. To reheat, you can pop it in a hot oven or air fryer for a few minutes to crisp it back up.
25. More Recipes You'll Love: If you enjoy easy, savory, and satisfying meals, you might also like these other recipes:

## SWAPS & NOTES

It's the perfect solution for a fun dinner, a special brunch, or anytime you're craving something truly delicious and indulgent.

Why I Love This Recipe What I love most about this recipe is its perfect balance of sweet and savory.

The honey butter glaze is a masterpiece-it's sweet from the honey, a little spicy from the hot sauce, and rich from the butter.

This glaze perfectly coats the crispy fried chicken, which is seasoned beautifully with a blend of paprika and cayenne pepper.

## TIPS FOR SUCCESS

**Use Thinner Chicken Cutlets:** Slicing the chicken breasts in half horizontally ensures they cook quickly and evenly without drying out.

**Watch the Heat:** Keep an eye on the oil temperature.

If it's too hot, the chicken will burn before it's cooked through.

If it's not hot enough, the chicken will be greasy.

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

Original recipe: <https://chefmaniac.com/spicy-honey-butter-fried-chicken-croissants-a-sweet-savory-dream/>