

Zesty, Buttery, and Irresistible - These Lemon Garlic Chicken Bites Are a Must-Try

, meaning less cleanup and more time enjoying a seriously delicious meal.



TIME
20 min

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INGREDIENTS

1 ½ lbs boneless, skinless chicken breasts (cut into bite-sized pieces)

2 tbsp olive oil

3 tbsp butter

4 cloves garlic, minced

1 tsp garlic powder

½ tsp paprika

Salt & pepper to taste

1 tbsp lemon juice (freshly squeezed)

1 tsp lemon zest

1 tbsp chopped parsley (for garnish)

Step-by-Step Instructions:

1. Heat the Pan:

2. Cook the Chicken:

I add the bite-sized chicken pieces to the pan in a single layer, ensuring they have space to sear properly.

Then, I season them with garlic powder, paprika, salt, and pepper.

Let the chicken cook undisturbed for 4-5 minutes per side, until golden brown and fully cooked.

3. Add the Garlic Butter Goodness:

Once the chicken is cooked, I reduce the heat to medium-low and add 3 tablespoons of butter to the pan.

As the butter melts, I toss in the minced garlic, stirring for 30 seconds until fragrant.

This step is where the dish really comes to life-nothing beats the smell of garlic sizzling in butter!

4. Bring in the Lemon Kick:

Next, I add 1 tablespoon of freshly squeezed lemon juice and 1 teaspoon of lemon zest, stirring everything together.

Letting the flavors meld for about a minute ensures the chicken gets that bright, citrusy punch.

5. Garnish & Serve:

Finally, I sprinkle freshly chopped parsley over the top for a pop of color and a fresh, herby touch.

I serve the chicken hot, either on its own or paired with my favorite sides.

My Tips for Perfect Lemon Garlic Chicken Bites:

Use fresh lemon juice - Bottled lemon juice doesn't have the same brightness. Freshly squeezed makes all the difference!

Don't overcrowd the pan - Cooking the chicken in a single layer ensures a perfect sear. If needed, cook in batches.

For extra crispiness - Lightly coat the chicken in cornstarch before cooking. This gives it a slight crunch while keeping it juicy inside.

Like it spicy? Add a pinch of red pepper flakes for a little heat.

What to Serve with Lemon Garlic Chicken Bites:

Garlic butter rice - The extra buttery, lemony juices from the chicken make the perfect drizzle for rice.

Pasta - Toss these chicken bites with angel hair or penne and a bit of extra butter for an easy pasta dish.

Roasted veggies - Asparagus, broccoli, or zucchini work great with these bold flavors.

DIRECTIONS

1. Heat the Pan: I start by heating 2 tablespoons of olive oil in a large skillet over medium-high heat. The key here is getting the pan nice and hot so the chicken gets that golden, slightly crispy exterior.
2. Cook the Chicken: I add the bite-sized chicken pieces to the pan in a single layer, ensuring they have space to sear properly.
3. Then, I season them with garlic powder, paprika, salt, and pepper.
4. Let the chicken cook undisturbed for 4-5 minutes per side, until golden brown and fully cooked.
5. Add the Garlic Butter Goodness: Once the chicken is cooked, I reduce the heat to medium-low and add 3 tablespoons of butter to the pan.
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7. This step is where the dish really comes to life-nothing beats the smell of garlic sizzling in butter!
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9. Letting the flavors meld for about a minute ensures the chicken gets that bright, citrusy punch.
10. Garnish & Serve: Finally, I sprinkle freshly chopped parsley over the top for a pop of color and a fresh, herby touch.
11. I serve the chicken hot, either on its own or paired with my favorite sides.
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14. For extra crispiness - Lightly coat the chicken in cornstarch before cooking. This gives it a slight crunch while keeping it juicy inside.
15. Like it spicy? Add a pinch of red pepper flakes for a little heat.
16. What to Serve with Lemon Garlic Chicken Bites: These flavorful bites pair well with so many dishes. Here are a few of my go-to sides:
17. Garlic butter rice - The extra buttery, lemony juices from the chicken make the perfect drizzle for rice.
18. Pasta - Toss these chicken bites with angel hair or penne and a bit of extra butter for an easy pasta dish.
19. Roasted veggies - Asparagus, broccoli, or zucchini work great with these bold flavors.
20. Salad - Serve over a fresh arugula or spinach salad with a lemon vinaigrette.
21. Frequently Asked Questions: Q: Can I use chicken thighs instead of chicken breasts?A: Yes! Chicken thighs will add extra juiciness and flavor. Just be sure to cook them through properly, as they take a bit longer than breasts.
22. Q: Can I make this dish ahead of time?A: Definitely! Store cooked chicken in an airtight container in the fridge for up to 3 days. Reheat in a skillet over medium heat for the best texture.
23. Q: Can I make this dish dairy-free?A: Absolutely! Just swap the butter for olive oil or a plant-based butter alternative.
24. Q: How do I store and reheat leftovers?A: Keep leftovers in the fridge for up to 3 days. Reheat in a skillet over low heat with a little extra butter or olive oil.
25. Why You Need This Recipe in Your Life: These Lemon Garlic Chicken Bites are one of those effortless yet flavor-packed meals that I can't get enough of. The combination of garlic, butter, and fresh lemon creates a perfect balance of rich and zesty flavors. Plus, it's fast, versatile, and endlessly customizable. Whether you're making it for a quick dinner, meal prep, or serving it as a party appetizer, this dish always delivers.

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

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