

The Ultimate Sweet and Savory Appetizer: Maple-Glazed Turkey Bacon Chicken Bites

Juicy, tender chicken pieces wrapped in smoky turkey bacon



**MAPLE GLAZED TURKEY BACON
CHICKEN BITES**
You Will Need
1 lb chicken breast, cut into bite-sized pieces
8 slices of turkey bacon, cut in half
1/2 cup maple syrup
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OVEN
400°F

TIME
30 min

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Recipe Card

SAVE
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INGREDIENTS

2 large boneless, skinless chicken breasts (cut into 1-inch cubes)
10 slices turkey bacon (cut in half)
1/2 cup pure maple syrup
2 tablespoons Dijon mustard
1 tablespoon soy sauce
1/2 teaspoon garlic powder
1/4 teaspoon black pepper
Toothpicks for securing

DIRECTIONS

- 1.** Preheat and Prep: I preheat my oven to 400°F and line a baking sheet with parchment paper for easy cleanup.
- 2.** Wrap the Chicken: I take each piece of chicken and wrap it with a half-slice of turkey bacon, securing with a toothpick.
- 3.** Make the Glaze: In a small bowl, I whisk together the maple syrup, Dijon mustard, soy sauce, garlic powder, and black pepper.
- 4.** Brush and Bake: I arrange the bacon-wrapped chicken bites on the baking sheet and brush them generously with the maple glaze. I bake for about 20-25 minutes, turning once and brushing with more glaze halfway through.
- 5.** Caramelize and Serve: During the last 2-3 minutes, I turn the broiler on high to help caramelize the glaze, keeping a close eye so they don't burn. Once they're beautifully golden and sticky, I let them cool slightly and sprinkle with parsley before serving.

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

Original recipe: <https://chefmaniac.com/the-ultimate-sweet-and-savory-appetizer-maple-glazed-turkey-bacon-chicken-bites/>