

## Nashville Hot Chicken Biscuit Bombs: Spicy, Savory, and Simply Irresistible

If you love bold flavors and crave a snack that packs a punch, these



**OVEN**  
**350°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb chicken breast, diced into small pieces
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1 tbsp Nashville hot seasoning (or cayenne, paprika, garlic powder mix)
- 1/2 tsp salt
- Oil for frying
- 1 can refrigerated biscuit dough (8 pieces)
- 2 tbsp melted butter
- 1 tbsp honey (optional, for a sweet touch)
- Nashville hot seasoning or cayenne (for garnish)
- Ranch dressing
- Spicy honey
- Blue cheese dressing

#### Instructions:

**Prepare the Chicken:** Marinate the diced chicken in buttermilk for at least 30 minutes (or overnight for deeper flavor).

In a separate bowl, mix flour, Nashville hot seasoning, and salt. Dredge the marinated chicken pieces in the seasoned flour.

**Fry the Chicken:** Heat oil in a skillet or deep fryer to 350°F. Fry the coated chicken pieces until golden brown and crispy, about 4-5 minutes. Drain on a paper towel-lined plate.

**Assemble the Biscuit Bombs:** Preheat your oven according to the biscuit dough instructions.

Flatten each biscuit and place a piece of fried chicken in the center. Fold the dough around the chicken, pinching to seal, and form into a ball.

**Bake the Biscuit Bombs:** Place the biscuit bombs on a parchment-lined baking sheet, seam side down. Bake according to the biscuit package instructions, usually around 12-15 minutes, or until golden brown.

**Add the Heat:** Mix the melted butter with a bit of Nashville hot seasoning and brush it over the baked biscuit bombs. Optionally, drizzle with honey for a spicy-sweet finish.

**Serve & Enjoy:** Garnish with extra seasoning if desired and serve hot with your favorite dipping sauces.

**Pro Tips for the Best Biscuit Bombs:**

**Spice Level:** Adjust the heat to your preference by adding more or less cayenne to the seasoning.

**Crispier Chicken:** Double-dip the chicken in buttermilk and flour for an extra crispy coating.

**Cheesy Surprise:** Add a small cube of cheddar or pepper jack cheese inside the biscuit for a gooey center.

**Dipping Sauce Ideas:** Pair these bombs with cooling ranch, spicy honey, or even a tangy barbecue sauce for variety.

**Why You'll Love This Recipe:**

## DIRECTIONS

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11. Dipping : Sauce Ideas: Pair these bombs with cooling ranch, spicy honey, or even a tangy barbecue sauce for variety.
12. Why You'll Love This Recipe: These Fiery Nashville Hot Chicken Biscuit Bombs are the ultimate comfort food mashup. They're spicy, crispy, flaky, and perfect for any occasion. Whether you're serving them at a party or making a batch for yourself, these biscuit bombs are guaranteed to be a hit.
13. Tried this recipe? Let me know how it turned out in the comments! For more creative and delicious recipes, visit FB Recipes.

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Original recipe: <https://chefmaniac.com/nashville-hot-chicken-biscuit-bombs-spicy-savory-and-simply-irresistible/>