

Cheesy Chicken Bites Baked Until Golden and Crispy

Crispy Chicken Cheese Bowl Bites - The Ultimate Cheesy Appetizer

OVEN
375°F

TIME
25 min

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INGREDIENTS

Main Ingredients:

- 2 cups cooked chicken, shredded
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 cup cream cheese, softened

Seasonings:

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Coating:

- 1 cup panko breadcrumbs
- 1/4 cup fresh parsley, chopped

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper to prevent sticking.
- 2.** Prepare the Filling: In a large bowl, combine:
- 3.** Shredded chicken
- 4.** Mozzarella cheese
- 5.** Cheddar cheese
- 6.** Cream cheese
- 7.** Garlic powder
- 8.** Onion powder
- 9.** Smoked paprika
- 10.** Salt
- 11.** Black pepper
- 12.** Mix everything thoroughly until the ingredients are evenly combined.
- 13.** Form the Bites: Use a tablespoon or small cookie scoop to portion the mixture.
- 14.** Roll each portion into small balls and place them on the prepared baking sheet.
- 15.** Coat with Breadcrumbs: Roll each chicken ball in panko breadcrumbs until fully coated.
- 16.** Return the coated bites to the baking sheet.
- 17.** Bake: Bake for 20-25 minutes, or until the bites are golden brown and crispy.
- 18.** Garnish and Serve: Allow the bites to cool slightly before serving.
- 19.** Sprinkle with freshly chopped parsley for color and extra flavor.
- 20.** Serve warm for the best cheesy texture.

SWAPS & NOTES

This recipe is easy to customize depending on your preferences or what you have on hand.

Chicken options: Rotisserie chicken works perfectly and adds extra flavor.

Cheese substitutions: Pepper jack or Monterey Jack can replace cheddar for a slightly different flavor.

Breadcrumb alternatives: Regular breadcrumbs work, but panko breadcrumbs provide the best crunch .

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-bites-baked-until-golden-and-crispy/>