

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's GARLIC HERB CHICKEN BITES

Juicy, Flavorful & Ready in Minutes!

Tender, bite-sized chicken pieces sautéed in a rich garlic butter sauce with savory herbs — a quick and delicious family favorite!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	15 MIN	25 MIN	4–6

INGREDIENTS

- 1½ lbs boneless, skinless chicken breasts (or thighs), cut into bite-size pieces
- 2 tbsp olive oil
- 3 tbsp butter
- 4 cloves garlic, minced
- 1 tsp McCormick's Rotisserie Chicken Seasoning
- ½ tsp black pepper
- ½ tsp paprika (optional)
- ½ tsp dried oregano (or Italian seasoning)
- Salt to taste



INSTRUCTIONS

1. Pat chicken pieces dry and season with salt, pepper, paprika (if using), and Rotisserie Chicken Seasoning.
2. Heat olive oil in a large skillet over medium-high heat.
3. Add chicken in a single layer (work in batches if needed) and cook for 3–4 minutes per side until golden brown and cooked through.
4. Reduce heat to medium. Add butter and minced garlic. Stir for 1–2 minutes until garlic is fragrant and coats the chicken.
5. Toss to combine and spoon the garlic butter over the chicken bites.
6. Sprinkle with a little fresh parsley if desired. Serve hot and enjoy!

BUBBIE'S TIPS

- Cut chicken into even bites for quick, even cooking.
- Don't overcrowd the pan for a nice golden crust.
- Rotisserie Chicken Seasoning gives amazing flavor with minimal effort!
- Add a squeeze of fresh lemon juice for a bright, fresh taste.
- Keep it simple — fewer herbs let the garlic and seasoning shine!

SERVING IDEAS

- Serve over rice or pasta
- Pair with roasted potatoes
- Toss into a green salad
- Great for wraps or sandwiches
- Add to sautéed veggies for a complete meal

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

www.BubbiesSpace.com