

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's BARBECUE CHICKEN BITES

Sweet, Savory & Irresistible!

Tender, juicy chicken bites in a rich, homemade barbecue sauce — perfect for family dinners, game days, or anytime cravings strike!

PREP TIME	COOK TIME	TOTAL TIME
10 MIN	15 MIN	25 MIN

♥ INGREDIENTS ♥

CHICKEN

- 1½ lbs boneless, skinless chicken breasts (cut into bite-size pieces)
- 1 tbsp olive oil
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp onion powder



BARBECUE SAUCE

- 1 cup barbecue sauce (your favorite)
- 2 tbsp honey
- 1 tbsp apple cider vinegar
- 1 tbsp Worcestershire sauce
- 2 cloves garlic, minced
- ½ tsp smoked paprika



♥ INSTRUCTIONS ♥

1. **Make the Sauce:** In a small bowl, whisk together barbecue sauce, honey, vinegar, Worcestershire sauce, garlic and smoked paprika. Set aside.
2. **Cook the Chicken:** Heat olive oil in a large skillet over medium-high heat. Season chicken with salt, pepper, garlic powder and onion powder.
3. **Sear:** Add chicken bites in a single layer and cook 3–4 minutes per side, until golden and cooked through.
4. **Add the Sauce:** Pour the barbecue sauce over the chicken and stir to coat.
5. **Simmer:** Reduce heat to medium-low and let simmer for 3–5 minutes, stirring occasionally, until the sauce thickens and coats the chicken.
6. **Serve:** Remove from heat and serve warm. Enjoy!

♥ BUBBIE'S TIPS ♥

- Cut chicken into uniform bite-size pieces for even cooking.
- Use your favorite barbecue sauce.
- Want a little heat? Add a pinch of red pepper flakes.
- Let the sauce simmer a few minutes for the best flavor.
- Great for meal prep — reheats beautifully!

♥ SERVING IDEAS ♥

- Serve over rice or quinoa
- Add to a baked potato
- Stuff in a wrap with lettuce and tomatoes
- Pair with roasted vegetables or a simple green salad

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

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