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**LONGHORN SPICY CHICKEN BITES RECIPE**

Unleash bold Texan flavors with LongHorn Spicy Chicken Bites Recipe. Juicy chicken, fiery spices, and crispy perfection unite in each bite, creating a savory symphony that elevates indulgence.

### EQUIPMENT

* Cutting Board and Knife: For cutting the chicken into bite-sized pieces.
* Bowls: For marinating the chicken in buttermilk and preparing the seasoned flour mixture.
* Deep Skillet or Pot: For frying the chicken bites.
* Tongs or Slotted Spoon: For flipping and removing the chicken from the hot oil.
* Paper Towels or Wire Rack: For draining excess oil from the fried chicken bites.
* Meat Thermometer: To ensure the chicken reaches the safe internal temperature of 165°F (74°C).
* Kitchen Gloves: For handling the hot chicken and oil safely.
* Dipping Sauces: Small bowls or ramekins for serving dipping sauces alongside the chicken bites.

### INGREDIENTS

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* 1 pound chicken breasts boneless, skinless cut into bite-sized pieces
* 1 cup buttermilk
* 1 cup all-purpose flour
* 1 teaspoon paprika
* 1 teaspoon cayenne pepper
* 1 teaspoon garlic powder
* 1 teaspoon onion powder
* Salt and pepper: To taste
* Vegetable oil for frying
* Spicy dipping sauce for serving

### INSTRUCTIONS

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* Tenderizing Soak: Marinate chicken pieces in buttermilk for at least 30 minutes, ensuring tender and juicy bites.
* Savory Coating Blend: In a bowl, combine flour, paprika, cayenne pepper, garlic powder, onion powder, salt, and pepper. This flavorful mixture will be the coat of arms for your bites.
* Breading Ballet: Dredge marinated chicken pieces in the seasoned flour mixture, ensuring each bite is generously coated.
* Sizzling Perfection: Heat vegetable oil in a deep skillet or pot. Carefully fry the coated chicken bites until golden brown and cooked through.
* Golden Triumph: Transfer the golden bites to a paper towel-lined plate, allowing excess oil to drain.
* Flavorful Flourish: Serve the LongHorn Spicy Chicken Bites with a side of spicy dipping sauce, adding an extra layer of fiery indulgence.