



# Golden Crunch Popcorn Chicken Bites

## The First Golden Bite

I remember my first taste of these chicken bites. The crunch echoed in my ears. It was pure joy. That crispy outside gave way to tender chicken. **Ever wondered how to make a simple snack feel so special?** It is all about that perfect golden crust. The sound alone makes my mouth water. I knew I had to learn this recipe. It brings everyone to the table quickly.

## My Kitchen Adventure

My first try was a little messy. I did not check the oil temperature. The first batch came out too pale. I learned to use a thermometer for

perfect heat. **This matters because good tools make cooking easier.** Cooking teaches us patience and precision. Now I always keep my thermometer handy. It turns a kitchen mess into a success story.

## Why It Tastes So Good

Two things make this dish stand out. The buttermilk makes the chicken incredibly juicy inside. The panko breadcrumbs create an airy, light crunch. **Which flavor combo surprises you most, the spicy buttermilk or herby breading?** Share your thoughts below. The mix of spices is simple but powerful. It is a flavor party in every single bite.

## A Little Bit of History

This style of chicken is an American classic. It became popular in the 1970s. It was a fun finger food for parties. \*Did you know panko is a Japanese style of breadcrumb?\* It creates a lighter, crispier coating. This dish blends cooking ideas from different places. That is what makes food so interesting to me. What is your favorite food with a mixed history? Tell me in the comments.



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### Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken breasts	4 (6 ounces each)	
Buttermilk	2 cups	
Cholula hot sauce	2 dashes	or Tabasco hot sauce
All-purpose flour	1 1/2 cups	
Coarse sea salt	1 teaspoon	
Coarse black pepper	1 teaspoon	
Paprika	1 teaspoon	
Onion powder	3/4 teaspoon	
Panko breadcrumbs	2 cups	
Vegetable oil or shortening	At least 4 cups	For frying

### Making Your Golden Crunch Chicken

Let's make some amazing popcorn chicken. This recipe is simple and so tasty. You will love the crispy, golden bites. They are perfect for any day of the week.

See also [Buffalo Chicken Fries Loaded with Spicy Comfort](#)

**Step 1** Cut your chicken into small, bite-sized pieces. Mix the buttermilk and hot sauce in a bowl. This makes the chicken juicy and adds a little kick. (Hard-learned tip: keep your pieces the same size for even cooking).

**Step 2** Whisk the flour and spices in a shallow bowl. Put the panko crumbs in another bowl. This setup makes the coating process super easy. Get your oil heating up in a heavy pot.

**Step 3** Now, coat your chicken pieces. First, dip them in the flour mix. Then, dip them in the buttermilk. Finally, press them into the panko crumbs for a crispy shell.

**Step 4** Carefully fry a few pieces at a time. Do not crowd the pot. Cook until they are golden brown and cooked through. This only takes about three minutes per batch.

**What is the best oil temperature for frying? Share below!**

**Cook Time:** 15min

**Total Time:** 25mins

**Yield:** 8 servings

**Category:** Dinner, Appetizer

## Fun Flavor Twists

This recipe is great as it is. But you can also change it up. Try one of these fun spins for a new taste. Your family will be so surprised.

**Spicy Buffalo Style** Toss the hot chicken in buffalo sauce. Serve with blue cheese dressing for dipping. It is a game-day favorite for sure.

**Honey BBQ Glaze** Brush the cooked bites with sweet BBQ sauce. Pop them under the broiler for a minute. This gives them a sticky, sweet finish.

**Parmesan Herb** Add grated parmesan and dried Italian herbs to the panko. It makes the coating extra flavorful and cheesy. Everyone loves this version.

**Which creative spin sounds best to you? Vote in the comments!**

## Serving Your Masterpiece

Your chicken bites are ready to eat. Now, how will you serve them? They are so versatile. Here are a few of my favorite ways to enjoy them.

See also Springtime Deviled Eggs for Easter Celebration

For a meal, put them on a bed of greens. Or pile them next to some creamy coleslaw. They are also perfect with french fries. Do not forget the dipping sauces.

For drinks, try a cold lager or a crisp cider. A fizzy lemonade is great for the kids. Any of these will pair nicely with your chicken.

**Which would you choose tonight, the beer or the lemonade?**



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## Keeping Your Chicken Bites Crispy

Store leftovers in a sealed container. They will last three days in the fridge. For longer storage, freeze them on a baking sheet first. Then, transfer the frozen bites to a bag. Reheat in the oven or air fryer to keep them crunchy.

This method keeps the texture perfect. My grandkids love when I make a double batch. It means quick snacks all week long. What is your favorite dipping sauce for these? Let me know in the comments below.

## Simple Fixes for Common Problems

Soggy coating? Your oil was not hot enough. Always use a thermometer for best results. Chicken cooking too fast? The oil is likely too hot. Adjust the heat to stay at 350°F.

Coating falling off? Pat the chicken dry first. This helps the flour mixture stick better. Why does this matter? A good sear locks in juices. This makes every bite tender and flavorful.

## Your Popcorn Chicken Questions

**Can I make this gluten-free?** Yes! Use gluten-free flour and panko. The method stays exactly the same.

**Can I make it ahead?** You can coat the chicken early. Keep it on a tray in the fridge before frying.

**What can I swap for buttermilk?** Regular milk with a squeeze of lemon works. Let it sit for five minutes first.

**Can I scale the recipe up?** Absolutely. Just use a bigger pot for frying. Do not overcrowd the chicken pieces.

See also [Homemade Cincinnati Skyline Chili: Easy Ohio Classic Recipe](#)

**Is an air fryer okay?** It can work. Spray the bites with oil first. Cook at 400°F until golden brown.

## Share Your Kitchen Success

I hope your family enjoys these crunchy bites. They are a weeknight hero in my house. Did you try this recipe? I would love to see your results. Share your photos and tag **Savory Discovery on Pinterest**. Happy cooking! —Elowen Thorn.

*You need to try !*

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Author: Elowen Thorn



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Difficulty: **Beginner**

Prep time: **10 minutes**



## Golden Crunch Popcorn Chicken Bites | 20

Cook time: **15 minutes**

Rest time:



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Total time: **25 minutes**



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Servings: **8 servings**

**Best Season: Summer**

## **Description**

This crispy popcorn chicken recipe is golden, juicy, and packed with

flavor. Ready in 25 mins using simple ingredients. A hit with kids and adults alike!

## Ingredients

- ▢ 4 boneless skinless chicken breasts ((6 ounces each))
- ▢ 2 cups buttermilk
- ▢ 2 dashes Cholula hot sauce ((or Tabasco hot sauce))
- ▢ 1½ cups all-purpose flour
- ▢ 1 teaspoon coarse sea salt
- ▢ 1 teaspoon coarse black pepper
- ▢ 1 teaspoon paprika
- ▢ ¾ teaspoon onion powder
- ▢ 2 cups panko breadcrumbs
- ▢ vegetable oil or shortening for frying ((at least 4 cups))

## Instructions

1. Dice the chicken breasts into small bite-size pieces (¾ inch x ¾ inch).
2. In a bowl, stir together the buttermilk and hot sauce.
3. Whisk together the flour, salt, pepper, paprika, and onion powder in a shallow bowl.
4. Place the panko breadcrumbs in a third shallow bowl.
5. Heat the oil (at least 4 inches deep, preferably 6 inches or more) in a Dutch oven. Heat oil to 350°F. The oil takes 15 minutes or so to heat to temperature. Use a candy or food thermometer to check the temperature. It must be the correct temperature before frying the chicken.
6. Working with just a few pieces at a time, dip chicken pieces into the flour mixture, coating on all sides. Then dip chicken in buttermilk

and finally into the panko breadcrumbs.

7. Carefully drop just a few chicken pieces at a time into heated oil and fry until cooked through (the center should reach 165°F). The outside should be deep golden brown and crispy. Maintain an oil temperature of 350°F for best results. The chicken takes just 2 to 3 minutes to cook through.
8. Place cooked chicken on paper towels or brown paper bags to soak up excess oil.

Keywords:Popcorn Chicken, Chicken Bites, Fried Chicken, Appetizer, Kid-Friendly