

SPICY BUFFALO CHICKEN BITES

INGREDIENTS

- 1½ lb boneless, skinless Chicken Breast
- 1½ tbsp. (24g) Olive Oil - divided

For the Buffalo Seasoning

- ½ tbsp. Smoked Paprika
- ½ tbsp. Chili Powder
- 1 tsp. Garlic Powder
- 1 tsp. Onion Powder
- 1 tsp. Dry Mustard
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper
- ½ tsp. Cayenne Pepper

PREPARATION

1. Cut the chicken into bite-size pieces and fully coat in 1 tbsp. of olive oil.
2. Mix the spices together and add to the chicken. Stir to evenly coat the chicken.
3. Heat up a large skillet over medium heat with the remaining olive oil. Once hot, add the chicken and evenly spread around the skillet.
4. Cook for 5-6 minutes, keep stirring often, until the chicken is cooked through.
5. Transfer chicken bites to a plate to rest a few minutes.
6. Serve and enjoy.

