



Cheryl's 

# GARLIC HERB CHICKEN BITES



*Juicy bite-sized chicken cooked in rich garlic butter and savory herbs for an easy, flavorful dinner ready in minutes.*

MADE WITH REAL INGREDIENTS & HERBS 

## INGREDIENTS

- 1 1/2 lbs chicken breast or thighs, cut into bite-size pieces
- 2 tbsp olive oil ~ 3 tbsp butter
- 4 garlic cloves, minced
- 1 tsp Italian seasoning ~ 1 tsp parsley
- 1/2 tsp thyme ~ 1/2 tsp paprika
- Salt & black pepper to taste

*Optional:* grated Parmesan and fresh parsley for topping



## INSTRUCTIONS

- 1 Pat chicken dry and season with salt, pepper, paprika, Italian seasoning, parsley, and thyme.
- 2 Heat olive oil in a large skillet over medium-high heat. Add chicken pieces in a single layer. Cook 4-5 minutes, stirring occasionally, until golden brown and cooked through.
- 3 Lower heat slightly and add butter and minced garlic. Stir for 1-2 minutes until garlic is fragrant and chicken is coated in the garlic herb butter.
- 4 Sprinkle with Parmesan and fresh parsley if desired.



## SERVING IDEAS



Over rice or pasta



With roasted potatoes



In wraps or salads



Alongside roasted vegetables

## OPTIONAL ADD-INS

- Lemon juice for a fresh citrus flavor
- Red pepper flakes for heat
- Mushrooms or onions cooked in the skillet with the chicken



SERVES: 4-6



PREP TIME: 10 MINUTES



COOK TIME: 15 MINUTES



TOTAL TIME: 25 MINUTES

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*Simple ingredients. Herbal goodness. Made with love.*

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