



Long Livo

Fried Chicken Bouquet – Easy Snack Recipe

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 lb chicken breast, cut into 1-inch strips
- ☐ 1 cup all-purpose flour
- ☐ 1 tsp paprika
- ☐ 1 tsp garlic powder
- ☐ 1/2 tsp salt
- ☐ 1/4 tsp black pepper

- ☐ 1 cup buttermilk
- ☐ Oil for frying (vegetable or canola)
- ☐ 1 tbsp honey
- ☐ 1 tsp lemon juice

Optional Dipping Sauce

- ☐ 1/2 cup mayo
- ☐ 1 tbsp sriracha
- ☐ 1 tsp lime juice

Instructions

- 1 Season the flour with paprika, garlic powder, salt, and pepper; set a bowl of buttermilk beside it.
- 2 Dip each chicken strip into the buttermilk, then coat fully in the seasoned flour, shaking off excess.
- 3 Heat oil in a deep skillet to 350°F; fry the strips in batches until golden, about 3-4 minutes per batch.
- 4 Combine honey and lemon juice; drizzle over the hot chicken and arrange on a platter into a bouquet shape.
- 5 Mix optional sauce ingredients; serve alongside the bouquet for dipping.

Nutrition per serving

380 kcal

Calories

28 g

Protein

30 g

Carbs

18 g

Fat

Tips & notes

- Make sure chicken pieces are uniformly sized for even cooking.
- If you prefer a spicier bite, add a pinch of cayenne to the flour.
- For extra gloss, toss the finished bouquet in a light butter-honey glaze.