

Choco Fever Dream

Fried Chicken Bouquet – Easy Snack Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**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	28 g	30 g	18 g
Calories	Protein	Carbs	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.