



*If you've been thinking about buying an air fryer, this recipe is another great reason to get one!*

*This is an easy, delicious and versatile solution for adding flavor and texture to ordinary cubed chicken. Great on salads, in pita pockets, on pizza and so much more.*

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## **Garlic Parmesan Chicken Bites (in the air fryer)**

### **Ingredients**

2 chicken breasts (boneless, skinless), cut into 1-inch cubes  
2 Tbsp. Olive oil  
2 ½ Tbsp. freshly grated Parmesan cheese  
½ tsp. garlic powder  
½ tsp. onion powder  
½ tsp. paprika  
1 tsp. Italian seasoning  
Salt and pepper, to taste

### **Method**

Preheat air fryer to 360° for 8 minutes.

In small bowl, combine garlic powder, onion powder, paprika, Italian seasoning and a pinch of salt and pepper. Stir well to evenly distribute. Set aside.

Place cubed chicken in separate medium bowl. Drizzle with olive oil. Toss or stir well to evenly coat.

Sprinkle seasoning mixture over chicken. Add Parmesan cheese and stir well to coat and evenly distribute ingredients.

Spray sides and bottom of air-fryer basket with cooking spray. Transfer chicken to basket and cook at 360° for 13 to 15 minutes, making sure to check and stir a few times during cooking process. Let the chicken bites brown, but don't let them go too long or they will be a little dry.

Remove chicken from air fryer basket when nicely browned. Serve over a salad or in a pita pocket, or as a pizza topping. Also great as a snack dipped in marinara or barbecue sauce!