

# Oven-Fried Mini Chicken Biscuits

Prep Time: 30 mins Cook Time: 30 mins Total Time: 1 hour Yield: 20 1x



## Description

Soft buttery biscuits are filled with crispy baked chicken for a bite-sized breakfast, lunch or dinner that's downright delish!

## Ingredients

SCALE 1x 2x 3x

### CHICKEN:

- 1 pound boneless, skinless chicken tenders (about 7)
- 1-1/2 cups buttermilk
- 1/4 cup self-rising flour
- 1/2 cup plain bread crumbs
- 1 teaspoon salt
- 1 teaspoon sugar
- 4 tablespoons butter, melted

### BISCUITS:

- 2 cups self-rising flour
- 1 tablespoon sugar
- 1/2 cup (1 stick) unsalted butter, cold & cut into pieces
- 1 cup buttermilk
- 4 tablespoons butter, melted

## Instructions

- 1 To prepare the chicken, cut each tenderloin of chicken into 3 nugget-sized pieces. Place in a bowl and cover with the 1-1/2 cups buttermilk. Place in the refrigerator for 30 minutes.
- 2 Preheat oven to 450°F.
- 3 Place 1/4 cup flour, bread crumbs, 1 teaspoon salt and 1 teaspoon sugar in a large resealable baggies. Remove each piece of chicken from the buttermilk with a fork letting excess buttermilk drip back into the bowl and place the chicken in the resealable baggie. Seal and shake the chicken until each piece is completely coated. Place about an inch apart on a parchment-lined baking sheet. Drizzle a little of the melted butter over each nugget. Bake until coating starts to crisp and brown, about 25 minutes.
- 4 Meanwhile, prepare the biscuits. In a large bowl, whisk together the flour and sugar. Cut in the butter with a pastry blender or two knives in opposite directions. Add the buttermilk and stir with a wooden spoon or your hands until well combined. Flatten the dough out into about an 8x10-inch rectangle on a floured surface. Fold in half and then in half again and flatten back out into the rectangle. Repeat the folding process again and flatten back into the rectangle before cutting into 20 squares.
- 5 Place biscuits a few inches apart on a parchment-lined baking sheet. Brush with half the melted butter. Bake for 15-20 minutes or until biscuits have risen and are starting to turn a light brown on top. Remove and brush with remaining melted butter.
- 6 To serve, cut a biscuit in half, place a chicken nugget in the middle and drizzle with some honey (if desired) before sandwiching back

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