

Foodnity Recipes

Crunchy Chicken Cheese Balls Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1 cup panko breadcrumbs
- [ ] 2 tsp paprika
- [ ] 1 tsp garlic powder
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp olive oil for frying

For the Glaze

- [ ] 2 tbsp honey
- [ ] 1 tsp lemon juice
- [ ] Pinch of salt

Instructions

1. Gather all ingredients; pat the chicken pieces dry so the cheese adheres better.
2. Mix the diced chicken with paprika, garlic powder, and lemon zest; let sit for a few minutes.
3. Combine grated cheese with the seasoned chicken, forming small clumps that hold together.
4. Roll each cheese-chicken clump in panko breadcrumbs, pressing gently to coat evenly.
5. Heat olive oil in a skillet over medium-high heat; fry balls until golden, about 2-3 minutes per side.
6. Meanwhile, whisk honey, lemon juice, and a pinch of salt for the glaze; drizzle over hot balls just before serving.

Nutrition per serving

280 kcal	22 g	12 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overcrowd the pan; fry in small batches to keep oil temperature steady.
- If the cheese melts too quickly, lower the heat slightly and finish cooking slower.
- Serve immediately for maximum crunch.