Baked Chicken Cubes

Oven-baked paprika and garlic chicken cubes finished with fresh lemon

SERVES 4	PREP 15 MIN	COOK 20 MIN	REST 5 MIN



INGREDIENTS

Chicken
1½ lb (680 g) boneless, skinless chicken breast, cut into 1-inch cubes
1 tbsp (15 ml) olive oil
1 tbsp (15 ml) lemon juice

Seasoning
½ tsp (3 g) fine salt
¼ tsp (0.5 g) black pepper
1 tsp (2 g) smoked paprika
1 tsp (3 g) garlic powder

METHOD

1. Heat oven to 425°F (220°C). Line a rimmed baking tray.

2. Toss chicken cubes with olive oil, salt, pepper, smoked paprika, and garlic powder until evenly coated.

3. Spread cubes on the tray with space between them. Bake 15–20 minutes, turning once, until every piece reaches 165°F (74°C).

4. Add lemon juice and rest for 5 minutes before serving.

Doneness: Check the thickest pieces with a food thermometer; chicken must reach 165°F (74°C). **Serve:** Pair with green salad, steamed vegetables, or bread. **Variations:** Add ⅛ tsp cayenne for heat or 1 tsp dried parsley for an herb note. **Storage:** Refrigerate within 2 hours and use within 3–4 days. Freeze cooked portions up to 2 months and reheat leftovers to 165°F (74°C).