

## RECIPE

# Garlic Butter Steak Bites



**Prep Time: 10 minutes**

**Cook Time: 10 minutes**

**Serves: 2 -3 people**

## Ingredients

- 1-½ lbs Sirloin or Beef Loin New York Steak cut into cubes
- 2 tbsp olive or avocado oil
- 1 stick unsalted softened butter
- 1 tbsp minced garlic
- 1-½ tbsp garlic powder
- 1-½ tsp kosher salt
- 1-½ tsp black pepper
- 1-½ tsp onion powder
- 1 tsp paprika
- 2 tbsp chopped parsley

## Equipment

- Cast Iron Skillet

## Preparation

1. Mix the softened butter, minced garlic, garlic powder, onion powder, paprika and 1 tbsp of the chopped parsley together. Set aside.
2. Season steak with kosher salt and pepper. Mix well
3. Heat skillet on high heat. Once the skillet is hot add the oil and then your cubed steak.
4. Add steak in one layer, do not overcrowd the pan.
5. Let steak sear on one side for two minutes. DO NOT MOVE IT!
6. Flip steak over and cook for an additional minute.
7. Reduce heat to medium, add butter mixture. Stir well
8. Add remaining parsley for garnish