

Garlic Butter Steak Bites

You may not believe you can have tasty steak bites in just 15 minutes, but it's true! This yummy recipe is perfect for any night of the week. Pair with a delicious green veggie or mashed potatoes for a truly satisfying meal.

Ingredients

- 1 tablespoon olive oil
- 1 1/2 pound sirloin steak cut into bite size pieces, or strip loin, tenderloin, strip steak or rib eye
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon pepper, or to taste
- 2 tablespoons butter unsalted
- 4 cloves garlic, minced
- 1/4 teaspoon red pepper flakes
- 1 tablespoon parsley fresh, chopped

Directions

1. Add the olive oil to a large skillet over high heat. When the olive oil is hot, add the steak pieces to it. Season them generously with salt and pepper.
2. Cook for at least 2 minutes before stirring the steak pieces—make sure to get a good sear. Continue cooking for another 2 minutes until they're golden brown.
3. Transfer the steak bites to a plate. In the same skillet add the butter. Turn the heat down to a medium and after the butter has melted, add the garlic and red pepper flakes. Cook for about 30 seconds while stirring, just until the garlic becomes aromatic and starts to brown.
4. Pour the garlic butter over the steak bites and toss well. Garnish with parsley and serve.