

Garlic Butter Steak Bites

INGREDIENTS

- 1.5-2 lbs sirloin or ribeye, cut into bite-sized pieces
- Salt + black pepper
- 1 tsp paprika
- 1 tsp garlic powder
- 2 tbsp oil
- 3 tbsp butter
- 4 cloves garlic, minced
- *Optional: fresh thyme or rosemary*

DIRECTIONS

1. Pat steak very dry.
2. Season with salt, pepper, paprika, garlic powder.
3. Heat griddle/skillet to high. Add oil.
4. Add steak in a single layer.
5. Sear 1-2 minutes per side until browned.
6. Lower heat slightly → add butter + garlic (+ herbs).
7. Toss 1-2 minutes, then remove from heat.