

Garlic Butter Steak Bites

1 lb sirloin steak — cut into small cubes

1 teaspoon garlic powder

1 teaspoon onion powder

Himalayan sea salt and ground black pepper

1 teaspoon olive oil

2 teaspoons butter

1 tablespoon garlic clove — minced



1. In a glass bowl, add steak bites, garlic powder, onion powder, salt and black pepper. Mix everything well.
2. Add olive oil in a large skillet over medium-high heat.
3. Once the pan is hot, place the steak bites in the skillet in a single layer (if necessary work in batches). Don't overload your skillet.
4. Cook for 3-4 minutes, stirring often. Add butter and garlic to the skillet. Cook for about 1 minutes or until the butter is totally melted and the garlic is cooked.
5. Remove the skillet from the heat and coat the meat in the sauce. Sprinkle with fresh chopped parsley and serve. Reduce heat to low and let simmer for around 10 minutes.

Serving Size = 3 ounces