

Garlic Butter Steak Bites

Ingredients

- Sirloin Steak – 2 lbs (room temp), cubed
- Green Beans – 10–12 oz (steam-in-bag style)
- Avocado Oil – 3 tbsp (divided)
- Unsalted Butter – ½ cup (1 stick)
- Worcestershire Sauce – 2 tbsp
- Shallot – 1 small, minced
- Garlic Cloves – 6, minced
- Fresh Parsley – 1 tbsp, minced
- Fresh Rosemary – 2 tsp, minced
- Fresh Thyme – 2 tsp, minced
- Kosher Salt – 2 tsp (plus more for finishing)
- Black Pepper – 2 tsp (plus more for finishing)
- Garlic Powder – 2 tsp

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Instructions

1. Prep Green Beans

Microwave the bag of green beans for about 2 minutes less than the package instructions. Drain and set aside.

2. Prep Steak

Pat steak dry. Slice into 1-inch cubes. Toss with 1 tbsp avocado oil, kosher salt, black pepper, and garlic powder.

3. The Sear

Heat skillet to High. Add 2 tbsp oil. Sear steak bites in batches (don't overcrowd) for 1 minute per side. Remove and set aside.

4. Sauce & Veggies

Reduce heat to Medium. Add butter. Sauté shallots (1 min). Add garlic, rosemary, and thyme (30 sec). Add green beans and toss to coat (1 min).

5. The Finish

Return steak and juices to pan. Add Worcestershire sauce. Toss everything for 30–45 seconds. Garnish with parsley and serve immediately.