

Cheryl's GARLIC HERB STEAK BITES

Tender, juicy steak bites seared to perfection and tossed in a buttery garlic herb sauce. Quick, flavorful, and perfect served over mashed potatoes or rice!



PREP TIME:
10 minutes



COOK TIME:
10 minutes



TOTAL TIME:
20 minutes



SERVINGS:
4

INGREDIENTS

- 1½ lbs sirloin steak, cubed
- 3 tbsp butter
- 4 garlic cloves, minced
- 1 tsp rosemary
- 1 tbsp parsley, chopped
- Salt & pepper to taste



INSTRUCTIONS



- 1 Pat steak dry and season well with salt and pepper.



- 2 Heat skillet over high heat.



- 3 Sear steak bites 2–3 minutes per side until browned.



- 4 Add butter, garlic, rosemary, and parsley to the skillet.



- 5 Toss until steak bites are well coated and garlic is fragrant.

Serve over:

mashed potatoes
or rice.



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