

Garlic Thyme Butter Steak Bites



Tender, juicy steak bites seared to perfection and tossed in garlic thyme butter for a rich, flavorful bite in every piece.

INGREDIENTS:

- 1 lb sirloin steak, cubed
- 2 tbsp butter
- 3 garlic cloves, minced
- 1 tsp thyme
- Salt & pepper, to taste



PREP TIME
10 min



COOK TIME
10 min



SERVES
2-3

CHERYL'S TIP:

Let the steak come to room temperature for 15 minutes before cooking for the best sear and juiciness.



INSTRUCTIONS:

- Season steak cubes with salt and pepper.
- Heat a hot skillet over medium-high heat. Add steak cubes in a single layer and sear until browned on all sides, about 6-8 minutes.
- Reduce heat to medium. Add butter, garlic, and thyme to the skillet.
- Toss the steak bites in the garlic thyme butter until well coated and fragrant, about 1-2 minutes.
- Remove from heat and serve immediately.

♥ SERVE WITH

Mashed potatoes, roasted vegetables,
or your favorite side!

Made with love
& lots of herbs!

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