

Garlic Butter Steak Bites

Juicy garlic butter steak bites recipe ready in 15 minutes. Perfect appetizer or main dish with tender beef cubes seared in aromatic garlic butter.

20 min

PREP

30 min

COOK

50 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 lb steak
- 3 tbsp olive oil
- 3 tbsp butter
- 2 clove garlic
- 1 tsp parsley

Instructions

1 Prepare the steak

Cut 2 pounds of steak into uniform 3/4-inch cubes, cutting against the grain. Pat the pieces completely dry with paper towels and season generously with salt and pepper on all sides.

2 Heat the pan

Heat 1.5 tablespoons of oil in a large heavy-bottomed skillet over medium-high heat until the oil shimmers and begins to smoke lightly, about 2-3 minutes.

3 Add half the seasoned steak cubes in a single layer, ensuring they don't touch each other. Cook without moving for 2-3 minutes until a golden-brown crust forms on the bottom.

4 Turn each piece and continue cooking for 2-3 minutes more until all sides are golden brown and the internal temperature reaches 54-57°C (130-135°F) for medium-rare.

5 Add garlic butter

Reduce heat to medium-low and add 1.5 tablespoons of butter and 1 clove of minced garlic to the pan. Toss the steak bites constantly for 30-60 seconds until coated with fragrant garlic butter.

- 6 Transfer the first batch to a serving bowl and cover loosely with foil to keep warm.
- 7 **Cook second batch**

Add the remaining 1.5 tablespoons of oil to the same pan and heat over medium-high heat until shimmering. Repeat the cooking process with the remaining steak cubes, cooking for 2-3 minutes per side until golden brown.
- 8 Reduce heat to medium-low, add the remaining 1.5 tablespoons of butter and 1 clove of minced garlic. Toss for 30-60 seconds until the steak bites are coated with garlic butter.
- 9 **Finish and serve**

Transfer the second batch to the serving bowl with the first batch. Sprinkle with 1 teaspoon of chopped fresh parsley and serve immediately while hot.

Tips

Let the steak come to room temperature for 15-20 minutes before cooking to ensure even heat distribution and better searing.

Pat the steak cubes completely dry with paper towels before seasoning to achieve maximum browning and prevent steaming.

Use a cast iron skillet or heavy-bottomed pan that retains heat well for the best searing results.

Don't move the steak pieces too frequently while cooking - let them develop a proper crust before turning.

Add the garlic to the pan only after reducing the heat to prevent burning, as burnt garlic will create bitter flavors.

Use high-quality butter, preferably unsalted, so you can control the sodium content of the final dish.

Cook in batches rather than overcrowding the pan to ensure proper browning and even cooking throughout.

Let the cooked steak bites rest for 2-3 minutes before serving to allow the juices to redistribute for maximum tenderness.