

CAJUN STEAK BITES

INGREDIENTS

- 1 lb. steak - cut into bite sized pieces
- 2 tsp. Cajun seasoning
- 1 tsp. dried thyme
- 1 tsp. smoked paprika
- ¼ tsp. cayenne pepper - optional if you like it hot
- 1 tbsp. canola oil



PREPARATION

1. Mix the seasoning by blending paprika, thyme and cayenne
2. Toss steak bites into seasoning blend to coating all sides.
3. Heat up oil in cast iron skillet over medium heat.
4. Add the seasoned steak bites to skillet, make sure not to crowd it.
5. Cook for 1-1.5 minutes and then turn. Cook an additional 1-1.5 minutes, depending on your desired steak temperature and thickness of steak.
6. Remove immediately and serve warm.

