

AIR FRYER STEAK BITES



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Steak, Sirloin, Chopped Into Cubes	1 lb	Paprika	¼ Tsp
Olive Oil	1 Tbsp.	Sea Salt	To Taste
Low Sodium Soy Sauce	2 Tsp.	Black Pepper	To Taste
Garlic Powder	1 Tsp		



PREPARATION

- ✔ Preheat your air fryer to 400°F
- ✔ In a mixing bowl, combine the chopped sirloin steak, olive oil, low sodium soy sauce, garlic powder, paprika, sea salt, and black pepper. Mix well to coat all the steak cubes.
- ✔ Once the air fryer is preheated, add the steak cubes to the air fryer, making sure they are not crowded and have room to cook evenly.
- ✔ Air fry the steak cubes for 8-10 minutes, flipping them halfway through until they are cooked to your desired level of doneness.
- ✔ Once the steak cubes are cooked remove them from the air fryer.
- ✔ Serve the steak cubes hot as a snack or appetize