

CHILI LIME STEAK BITES



SERVING SIZE

4



INGREDIENTS

ITEM

Medium Limes (Zest and Juice)
New York Strip Steak, Cut into bite-sized pieces
Olive Oil
Kosher Salt
Chili Garlic Paste

QUANTITY

2
2 Lb.
½ Tbsp.
½ Tsp.
to taste



PREPARATION

- In a bowl, combine lime zest, juice, olive oil, chili garlic sauce, and salt.
- Toss steak bites in the marinade and let sit for at least 15-30 minutes.
- Heat a skillet over medium-high heat.
- Sear steak bites in batches for 1-2 minutes per side, until nicely browned and cooked to your liking.
- Garnish with fresh lime wedges or chopped cilantro, if desired. Enjoy!