

GARLIC-HERB STEAK BITES

INGREDIENTS

ITEM	QUANTITY
Sirloin Steak, Cut Into 1-inch Pieces	1½ lbs
Garlic-infused Olive Oil	1 Tbsp.
Butter	1 Tbsp.
Dried Italian Seasoning	1 Tsp.
Smoked Paprika	½ Tsp.
Salt	½ Tsp.
Black Pepper	¼ Tsp.
Chopped Fresh Parsley	1 Tbsp.
Chopped Fresh Chives	1 Tbsp.
Fresh Lemon Juice	1 Tsp.

SERVING SIZE **ABOUT 4 OZ COOKED STEAK BITES**

PREPARATION

- Pat the steak pieces dry with paper towels.
- Season with Italian seasoning, smoked paprika, salt, and pepper.
- Heat the garlic-infused olive oil in a large skillet over medium-high to high heat.
- Add the steak in a single layer, working in batches if necessary.
- Cook for 2-3 minutes per side, until browned and cooked to your preferred doneness.
- Reduce the heat and add the butter.
- Toss the steak with the melted butter, parsley, chives, and lemon juice.

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