

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love



Bubbie's GARLIC HERB STEAK BITES

Tender, juicy steak bites seared to perfection and tossed in a buttery garlic herb sauce. Quick, flavorful, and perfect served over mashed potatoes or rice!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 minutes	10 minutes	20 minutes	4

♥ INGREDIENTS ♥

- 1 ½ lbs sirloin steak, cut into bite-sized cubes
- 3 tbsp butter
- 4 garlic cloves, minced
- 1 tsp dried parsley
- 1 tsp dried thyme
- 1 tsp dried rosemary, finely minced (optional)
- 1 tsp onion powder (optional)
- 1 tsp salt (or to taste)
- ½ tsp black pepper (or to taste)
- 1 tbsp Worcestershire sauce
- 1 tbsp olive oil (for searing)
- Fresh parsley, chopped (for garnish)

♥ INSTRUCTIONS ♥

1. **Pat the Steak:** Pat steak bites dry with paper towels. Season with salt, pepper, parsley, thyme, rosemary (optional), and onion powder (optional).
2. **Sear the Steak:** Heat a large skillet (cast iron works great) over high heat. Add olive oil. Sear steak bites in batches for 2–3 minutes per side until browned. Remove and set aside.
3. **Make the Garlic Butter:** Reduce heat to medium. Add butter to the skillet and let it melt. Add minced garlic and cook for 30–60 seconds until fragrant.
4. **Combine:** Return steak bites to the pan. Add Worcestershrie sauce and toss well to coat. Let cook for 1–2 minutes.
5. **Finish & Serve:** Taste and adjust seasoning. Sprinkle with fresh parsley and serve hot.

BUBBIE'S TIP

For extra flavor, let the steak bites rest for a few minutes before serving. Fresh herbs make it your own!

♥ OPTIONAL HERBAL ADDITIONS ♥

- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp dried marjoram
- Fresh parsley, chopped (for garnish)

♥ GREAT TOPPINGS ♥

Pepper Jack Cheese · Crispy Onions · Bacon · BBQ Sauce · Garlic Aioli · Lettuce, Tomato & Onion · Pickles

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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