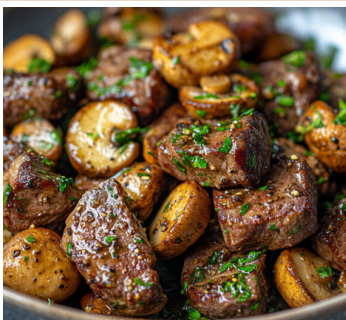


Cajun Butter Steak Bites with Mushrooms - A Bold One-Pan Dinner

Cajun Butter Steak Bites with Mushrooms: Big Flavor in Every Bite



OVEN
400°F

TIME
90 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound beef tenderloin, cut into 1" x 1-inch pieces
1/2 tablespoon Creole seasoning
3/4 tablespoons oil (vegetable, avocado, or canola)
2 cups mushrooms, sliced
3/4 teaspoon onion powder
3/4 teaspoon paprika
... 1/2 teaspoon black pepper
2 1/2 tablespoons butter, for tossing

DIRECTIONS

- 1.** Whisk the Spice Mix: In a small bowl, combine Creole seasoning, onion powder, paprika, and black pepper.
- 2.** Prep the Meat and Mushrooms: Cut the beef tenderloin into bite-sized pieces (about 1" x 1-inch each). In a large bowl, combine the beef, sliced mushrooms, seasoning blend, and 2 1/2 tablespoons oil. Toss to coat well.
- 3.** Marinate: Cover and refrigerate for 30-90 minutes to let those flavors soak in.
- 4.** Air Fry in Batches: Preheat your air fryer to 400°F. Cook in two batches to avoid overcrowding. Air fry each batch for 8 minutes, shaking halfway through, or until cooked to your liking.
- 5.** Toss in Butter: Immediately toss the hot steak and mushrooms in 2 1/2 tablespoons of butter. Taste and season with additional salt or Creole seasoning if desired.

TIPS FOR SUCCESS

Use tender cuts: Beef tenderloin is buttery soft, but sirloin or ribeye also work well.

Don't skip the marinade time: Even 30 minutes makes a difference for flavor.

Avoid overcrowding: Air fry in batches to ensure proper browning and even cooking.

Serve hot: These are best right out of the air fryer while the butter is still melting into every nook.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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