

Garlic Butter Steak Bites & Crispy Potatoes: An Air Fryer Delight

Garlic Butter Steak Bites & Crispy Potatoes: Your Air Fryer Dinner Solution



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

3 large potatoes (like Russet or Yukon Gold)
Olive oil (for potatoes)
Salt, black pepper, garlic powder, paprika, and dried parsley (for potatoes - adjust to taste)
2 steaks - I used 10-ounce strip steaks (about 20 ounces total)
Olive Oil (for steak)
Salt, black pepper, & garlic powder (for steak)
Steak Seasoning (I like using Kinder's Prime Steak Seasoning)
4 tablespoons butter
1 teaspoon minced garlic (fresh is best)
1 teaspoon dried parsley (for garlic butter)

DIRECTIONS

1. Let's get these savory Garlic Butter Steak Bites & Crispy Potatoes cooking in your air fryer!
2. Prepare : Potatoes: Wash your potatoes thoroughly. No need to peel if you like the skin on! Cut them into small, approximately 1/2 to 3/4-inch cubes.
3. Season : Potatoes: In a large bowl, toss the cubed potatoes generously with olive oil. Then, sprinkle with salt, black pepper, garlic powder, paprika, and dried parsley. Use enough of each to evenly coat the potatoes for good flavor and color. (I don't use exact measurements for this part, but aim for a good, even coating.)
4. Air : Fry Potatoes: Place the seasoned potatoes in your air fryer basket in a single layer. You may need to cook them in batches to avoid overcrowding, which helps them get crispy. Cook in the air fryer at 400°F (200°C) for about 20 minutes, shaking the basket vigorously at least a couple of times during cooking to ensure even browning and crispiness. Once golden and tender, set the cooked potatoes aside.
5. Prepare : Steak: While the potatoes are cooking (or after, if you're doing batches), cut your steaks into about 1-inch cubes or bite-sized pieces.
6. Season : Steak: In a clean bowl, coat the steak bites with a drizzle of olive oil. Season them generously with salt, black pepper, garlic powder, and your favorite steak seasoning. Toss well to ensure all sides are coated.
7. Air : Fry Steak Bites: Once the potatoes are cooked and set aside (or if cooking in a separate air fryer), place the seasoned steak bites in the air fryer basket in a single layer. Cook at 400°F (200°C) for about 7

minutes for medium doneness. For medium-rare, cook for 5-6 minutes; for medium-well, cook for 8-9 minutes. Shake the basket halfway through.

8. **Make : Garlic Butter:** While the steak is finishing, in a small microwave-safe bowl or a small saucepan, melt the 4 tablespoons of butter. Stir in the 1 teaspoon of minced garlic and 1 teaspoon of dried parsley.
9. **Combine & : Serve:** Once the steak bites are cooked to your liking, transfer them to a serving bowl along with the crispy potatoes. Pour the melted garlic butter generously over the steak bites and potatoes. Toss gently to coat everything. Serve immediately and enjoy!

SWAPS & NOTES

Steak: While strip steak is fantastic, other tender cuts like sirloin, ribeye, or even filet mignon can be used.

Adjust cooking time based on thickness and preferred doneness.

Potatoes: Russet or Yukon Gold potatoes are great for crisping.

You can leave the skin on for extra texture and nutrients.

TIPS FOR SUCCESS

Don't Overcrowd the Air Fryer: This is crucial for crispiness!

Cook potatoes and steak in batches if necessary to ensure a single layer and proper air circulation.

Cut Evenly: Cut both the potatoes and steak into roughly equal-sized pieces to ensure they cook evenly.

Preheat Your Air Fryer (Optional but Recommended): A preheated air fryer helps achieve better crispiness and consistent cooking.

