

Air Fryer Garlic Butter Steak Bites and Crispy Potatoes (Quick & Juicy!)

3 large potatoes, diced small



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Potatoes:

3 large potatoes, diced small

Olive oil (about 1-2 tablespoons)

Salt & pepper, to taste

½ tsp garlic powder

½ tsp paprika

1 tsp dried parsley

For the Steak Bites:

2 strip steaks (about 10 oz each), cut into 1-inch cubes

Olive oil

1 tsp steak seasoning (like Kinder's Prime Steak)

Garlic Butter:

4 tablespoons butter

1 teaspoon minced garlic

1 teaspoon dried parsley

DIRECTIONS

1. ? Step 1: Prep and Season the Potatoes: Wash and dice the potatoes into small cubes.
2. Toss them with olive oil, garlic powder, paprika, parsley, salt, and pepper.
3. Place them in the air fryer at 400°F for 20 minutes, shaking the basket every 5-7 minutes.
4. ? Step 2: Prep the Steak: Cut your steaks into 1-inch cubes.
5. Toss with olive oil, salt, pepper, garlic powder, and steak seasoning.
6. ? Step 3: Cook the Steak Bites: Once the potatoes are done, remove and set aside.
7. Add steak bites to the air fryer basket in a single layer.
8. Cook at 400°F for 7-8 minutes for medium doneness. Shake once halfway.
9. ? Step 4: Make the Garlic Butter: While the steak cooks, melt butter in a saucepan or microwave.
10. Stir in the garlic and parsley.
11. ? Step 5: Combine and Serve: Toss the hot steak bites with garlic butter.
12. Serve over the crispy potatoes and dig in immediately!

SWAPS & NOTES

Potatoes : Russet works great for crispness, but Yukon gold or red potatoes also roast beautifully.

Steak : Sirloin, ribeye, or tenderloin are great alternatives.

Herbs : Fresh parsley is a lovely finishing touch if you have it on hand.

Spice it up : Add a pinch of cayenne or chili flakes to the butter for heat.

TIPS FOR SUCCESS

Pat potatoes and steak dry before seasoning to get that perfect crisp and sear.

Use a meat thermometer if you're picky about doneness-medium is around 135°F.

Don't crowd the air fryer ; cook in batches if needed for even crisping.

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

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