

Garlic Butter Steak Bites: Tender, Juicy & Ready in Under 15 Minutes!

I absolutely adore Garlic Butter Steak Bites for so many reasons. They are unbelievably



TIME
15 min

TEMP
140°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1.5 pounds sirloin steak, cut into 1-inch cubes (or your favorite cut like ribeye or top round)
- 1 tablespoon olive oil
- 2 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1/2 teaspoon dried thyme (optional)
- Salt and freshly ground black pepper to taste
- 2 tablespoons fresh parsley, chopped, for garnish

DIRECTIONS

- 1. Prepare : Steak:** Pat the steak cubes thoroughly dry with paper towels. This is crucial for achieving a good sear. Season generously all over with salt and freshly ground black pepper.
- 2. Heat : Skillet:** Heat a large cast-iron skillet (or other heavy-bottomed, oven-safe skillet) over medium-high to high heat until it's very hot and just begins to smoke lightly.
- 3. Sear : Steak:** Add 1 tablespoon of olive oil to the hot skillet. Once shimmering, add the steak bites in a single layer. Do not overcrowd the pan; cook in batches if necessary. Sear for 1.5 - 2 minutes per side, turning with tongs, until a deep brown crust forms on all sides. You're looking for a good sear, not cooking them through yet.
- 4. Add : Butter & Garlic:** Once all steak bites have been seared, reduce the heat to medium-low. Add the butter, minced garlic, and dried thyme (if using) to the skillet. As the butter melts, spoon the garlic butter mixture over the steak bites for about 1 minute, swirling the pan to infuse the flavors.
- 5. Finish : Cooking:** Continue cooking for another 1-2 minutes, spooning the butter over the steak, until the steak reaches your desired doneness. For medium-rare, an instant-read thermometer should register around 130-135°F (54-57°C). For medium, 135-140°F (57-60°C). Remember they will continue to cook slightly while resting.
- 6. Rest & : Serve:** Remove the skillet from the heat. Transfer the steak bites (and any remaining garlic butter from the pan) to a serving platter. Garnish with fresh chopped parsley. Let them rest for 2-3

minutes before serving to allow the juices to redistribute. Serve immediately.

SWAPS & NOTES

Steak Cut: Sirloin is a great, affordable choice that cooks beautifully into bites.

Ribeye will be more tender and rich, while top round is leaner.

Adjust cooking time slightly based on the fat content and your desired doneness.

Herbs: Dried thyme adds a lovely earthy note, but you can also use dried rosemary or omit if you prefer.

TIPS FOR SUCCESS

Pat Steak Dry: This is the most important tip for a good sear!

Moisture on the surface prevents browning.

Hot Skillet: A screaming hot skillet is essential for quickly forming that delicious crust.

Don't Overcrowd: Cooking too many steak bites at once will lower the pan temperature, causing them to steam instead of sear.

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

Original recipe: <https://chefmaniac.com/garlic-butter-steak-bites-tender-juicy-ready-in-under-15-minutes/>