

Easy Garlic Butter Steak Bites: The Ultimate 10-Minute Steak Recipe

You get an incredible crust and a tender interior in just minutes.



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 ½ lb Sirloin Steak (or Ribeye): Cut into 1-inch cubes. Sirloin is lean and tender, while ribeye offers more marbling.
- 2 tbsp Olive Oil: Used for the high-heat sear.
- 3 tbsp Unsalted Butter: The base of our rich sauce.
- 4 Gousses d'ail (Garlic Cloves): Freshly minced is a must!
- 1 tsp Paprika: Adds color and a subtle earthiness.
- 1 tsp Garlic Powder: For an extra layer of savory depth.
- Salt and Black Pepper: To taste.
- 1 tbsp Fresh Parsley: Chopped, for a pop of color and freshness.

Swaps and Notes:

The Meat: If you can't find sirloin, New York Strip is an excellent alternative. Avoid "stew meat," as it usually requires long braising times and will turn out tough if pan-seared.

The Fat: You can use ghee (clarified butter) instead of the oil/butter combo if you want a higher smoke point with that buttery flavor.

Spices: Want a kick? Add a pinch of red pepper flakes to the butter at the end.

Step-by-Step Instructions:

1. Prep and Heat:
2. The Perfect Sear:
3. Infuse the Garlic Butter:

4. The Finish:

5. Garnish and Serve:

Tips for Success:

Room Temp Meat: Take your steak out of the fridge 20 minutes before cooking to help it cook evenly.

Don't Overcook: Steak bites cook fast! Aim for a medium-rare to medium finish to keep them tender.

High Heat: Your pan needs to be hot. If it doesn't sizzle loudly when the meat hits the pan, it's not ready.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 320 kcal

Protein: 34g

Fat: 19g

Carbs: 2g

Sodium: 450mg

Storage and Leftover Tips:

Fridge: Store in an airtight container for up to 3 days.

Reheating: To avoid rubbery steak, reheat in a skillet over medium-low heat with a splash of beef broth or a little extra butter. Avoid the microwave if possible!

Leftover Idea: These make incredible steak-and-egg breakfast tacos the next morning.

More Recipes You Will Love:

Easy Baked Kosher Salami

DIRECTIONS

1. **Prep and Heat:** Before you touch the stove, pat your steak cubes dry with paper towels. This is the secret to a good crust! If the meat is wet, it will steam instead of sear. Once dry, season the cubes generously with paprika, garlic powder, salt, and pepper. Heat a large skillet (cast iron is best!) over medium-high heat until it is smoking hot.
2. **The Perfect Sear:** Add the olive oil to the pan. Place the steak cubes in a single layer. If your pan isn't big enough, work in batches-crowding the pan drops the temperature and ruins the sear. Cook for 2-3 minutes per side until they have a beautiful brown crust. Remove the steak from the pan and set it aside on a plate.
3. **Infuse the Garlic Butter:** Lower the heat to medium. Add the butter to the same skillet, scraping up those flavorful brown bits (fond) from the bottom. Stir in the minced garlic and cook for about 1 minute until fragrant. Be careful not to burn the garlic!
4. **The Finish:** Return the steak bites to the pan and toss them in the garlic butter until every piece is coated and glossy.
5. **Garnish and Serve:** Sprinkle with fresh parsley and serve immediately while hot and juicy.
6. **Tips for Success:** Room Temp Meat: Take your steak out of the fridge 20 minutes before cooking to help it cook evenly.
7. **Don't : Overcook:** Steak bites cook fast! Aim for a medium-rare to medium finish to keep them tender.
8. **High : Heat:** Your pan needs to be hot. If it doesn't sizzle loudly when the meat hits the pan, it's not

ready.

9. **Serving Suggestions and Pairings:** These steak bites are incredibly versatile. For a full "pub-style" spread, I love serving these alongside these Totchos for a fun twist on meat and potatoes.
10. If you're hosting a game day, they pair perfectly with a hearty Crockpot Nacho Dip or even a bowl of Beer Cheese Dip. For a more traditional dinner, serve them over a bed of creamy mashed potatoes or alongside a quick Instant Pot Lasagna for a multi-course feast.
11. **Nutritional Information (Per Serving):** Calories: 320 kcal
12. **Protein:** 34g
13. **Fat:** 19g
14. **Carbs:** 2g
15. **Sodium:** 450mg
16. **Storage and Leftover Tips:** Fridge: Store in an airtight container for up to 3 days.
17. **Reheating:** To avoid rubbery steak, reheat in a skillet over medium-low heat with a splash of beef broth or a little extra butter. Avoid the microwave if possible!
18. **Leftover :** Idea: These make incredible steak-and-egg breakfast tacos the next morning.
19. **More Recipes You Will Love:** If you enjoyed this quick and savory dish, check out these other favorites:
20. **Easy :** Baked Kosher Salami
21. **The :** Ultimate Beer Cheese Dip
22. **Crowd-:** Pleasing Tater Tot Nachos
23. **Final Thoughts:** I hope you give these Garlic Butter Steak Bites a try! They are proof that you don't need hours in the kitchen to produce a meal that feels special. If you make this, please leave a comment below and let me know how it turned out! Don't forget to follow Chefmaniac for more easy, delicious recipes.
24. **Happy :** Cooking! - Jason Griffith

SWAPS & NOTES

The Meat: If you can't find sirloin, New York Strip is an excellent alternative.

Avoid "stew meat," as it usually requires long braising times and will turn out tough if pan-seared.

The Fat: You can use ghee (clarified butter) instead of the oil/butter combo if you want a higher smoke point with that buttery flavor.

Add a pinch of red pepper flakes to the butter at the end.

TIPS FOR SUCCESS

Room Temp Meat: Take your steak out of the fridge 20 minutes before cooking to help it cook evenly.

Don't Overcook: Steak bites cook fast!

Aim for a medium-rare to medium finish to keep them tender.

High Heat: Your pan needs to be hot.

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

Original recipe: <https://chefmaniac.com/easy-garlic-butter-steak-bites-the-ultimate-10-minute-steak-recipe/>