

Garlic Lime Butter Steak Bites

Servings: 2–3 people

Prep Time: 5 minutes

Cook Time: 8 minutes

Total Time: 13 minutes

Ingredients

1 lb sirloin steak, cut into bite sized cubes

2 Tbsp butter

2 cloves garlic, minced

Juice of $\frac{1}{2}$ lime (freshly squeezed)

Salt & black pepper, to taste

Optional: chopped parsley or green onions for garnish

Directions

1. Prep the steak

Pat the sirloin cubes dry with paper towels (this helps create a nice sear).

Season lightly with salt and black pepper.

2. Sear the steak bites

Heat a large skillet over medium high heat until hot.

Add a splash of oil if desired.

Add steak cubes in a single layer — do not overcrowd the pan.

Sear 2 minutes per side, flipping only once, until browned and caramelized.

Tip: Leave the steak undisturbed while searing so it develops a crust.

3. Add the garlic butter

Reduce heat to medium.

Add 2 Tbsp butter to the pan.

Once melted, add minced garlic and stir for 20–30 seconds until fragrant (do not burn).

4. Finish with lime

Turn off heat.

Squeeze $\frac{1}{2}$ lime over the steak bites and toss to coat in the buttery sauce.

Taste and adjust salt if needed.

5. Serve

Transfer to a plate or bowl.

Spoon extra garlic lime butter over the top.

Garnish with chopped parsley or green onions if desired.

Serving Suggestions

Serve over garlic mashed potatoes, rice bowls, noodles, salad, or with bread to soak up the garlic butter.