



STEAK BITE SALAD WITH GARLIC BUTTER

INGREDIENTS

- Sirloin steak cut into small cubes
- 1 tablespoon olive oil
- 2 tablespoons butter
- 2 teaspoons minced green garlic
- salt and pepper to taste
- 1 tablespoon minced parsley

DIRECTIONS

1. Heat the olive oil in a large pan over high heat. Season the steak with salt and pepper to taste.
2. Place the steak cubes in the pan in a single layer; you may have to work in batches depending on the size of your pan. Cook for 3-4 minutes, stirring occasionally, until golden brown. Repeat with remaining meat if needed.
3. Add the butter and garlic to the pan; cook for 1-2 minutes, stirring to coat the meat in the sauce.
4. Sprinkle with parsley and serve on salad with your favorite dressing.



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SHOPPING LIST

Sirloin steak
Olive oil
Butter
Minced green garlic
Salt and pepper to taste
Minced parsley

SIDE OPTIONS

Garlic Mashed Potatoes
Corn on the Cob
Broccoli Salad