



Air Fryer Garlic Butter Steak Bites and Potatoes

Description

Ingredients:

- 1 lb sirloin steak, cut into 1-inch cubes
- 1 lb baby potatoes, quartered
- 3 tablespoons olive oil, divided
- 3 tablespoons butter, melted
- 4 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- Salt and pepper to taste
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- Optional: fresh lemon wedges for garnish

Instructions:

1. **Prepare the Potatoes:**

Preheat your air fryer to 400°F (200°C). Toss the quartered potatoes with 1 1/2 tablespoons of olive oil, garlic powder, smoked paprika, salt, and pepper. Place the seasoned potatoes in the air fryer basket and cook for 15 minutes, shaking the basket halfway through for even cooking.

2. **Season the Steak:**

While the potatoes are cooking, season the steak cubes with salt, pepper, and the remaining olive oil. Set aside.

3. **Cook the Steak Bites:**

Once the potatoes have cooked for 15 minutes, push them to one side of the air fryer basket. Add the steak bites to the other side and cook everything together for an additional 7-9 minutes, shaking the basket halfway through. Adjust cook time depending on your preferred doneness of the steak.

4. **Prepare the Garlic Butter:**

While the steak and potatoes are cooking, combine the melted butter, minced garlic, and chopped parsley in a small bowl.

5. ****Toss and Serve:****

Once the steak bites and potatoes are done, remove them from the air fryer and toss with the garlic butter. Serve hot with optional lemon wedges on the side for a burst of freshness.

****Prep Time:**** 10 minutes | ****Cooking Time:**** 20 minutes | ****Total Time:**** 30 minutes

****Kcal:**** 550 kcal per serving | ****Servings:**** 4 servings

Enjoy!

Category

1. Air Fryer Recipes

Date

09/01/2025

default watermark