

RECIPE



TITLE: *Brown Butter Herb
Steak Bites*

CUT: *Sirloin flap or flatiron*

PREP TIME: *15 min.*

COOK TIME: *6-10 min.*

SERVING SIZE: *2-4 people*

INGREDIENTS:

2-2.5 lbs steak cubes

Salt & pepper

2 tbsp butter

2 cloves garlic

Fresh thyme

Splash soy sauce

Pinch red pepper flakes

Lemon wedge

DIRECTIONS:

1. Pat steak dry and season well.

2. Sear hot and fast in batches.

3. Lower heat. Add butter & let it brown slightly.

4. Add garlic, thyme, soy, and red pepper flakes.

5. Spoon butter over beef.

6. Finish with a squeeze of lemon and

serve immediately.

Tip: Add some rice to soak up that steak butter goodness.