

## Garlic Parmesan Steak Bites

## Ingredients

1.5 lbs steak, cut into 1.5inch bites size chunks\*

1/2 onion diced

2 Tbsp worchestershire

2 Tbsp olive oil

2 Tbsp steak seasoning\*\*

2 Tbsp butter, melted 1/2 cup fresh grated parmesan cheese \*\*\*

2 tsp minced garlic

## Directions

- 1. In a bowl combine the steak, onion, worchestershire, oil, and steak seasoning. Stir and set aside to marinate for at least an hour.
- 2.Once marinated, place in a single layer in your airfryer basket. Air fry at 425 for 12-15 minutes.
- 3. While steak is cooking, combine butter, cheese, and garlic in a large bowl.
- 4. Toss cooked steak bites in the bowl with garlic butter. Serve
- \*I like top sirloin steaks
- \*\*I like Kinder brand "The Steak Blend"
- \*\*\* You can use shaker parm but reduce to 1/4 cup