

Garlic Lime Butter Steak Bites

Servings: 2–3 people **Prep Time:** 5 minutes **Cook Time:** 8 minutes **Total Time:** 13 minutes

These garlic lime butter steak bites are seared until perfectly caramelized, then finished with rich butter, fresh garlic, and a bright squeeze of lime. They're bold, juicy, and incredibly fast — making them ideal for busy weeknights, last-minute dinners, or protein-packed meals that still feel special.

This recipe uses simple ingredients but delivers restaurant-style flavor in just over 10 minutes.

Why You'll Love This Recipe

- Ready in under 15 minutes from start to finish
- Juicy, tender steak bites with a golden crust
- Bold garlic butter flavor balanced with fresh lime
- One pan and minimal cleanup
- Versatile — serve over rice, potatoes, salads, or noodles

Ingredients

- 1 lb sirloin steak, cut into bite-sized cubes
- 2 Tbsp butter
- 2 cloves garlic, minced
- Juice of ½ lime (freshly squeezed)
- Salt & black pepper, to taste
- Optional: chopped parsley or green onions

Ingredient Notes & Substitutions

Sirloin steak: Great balance of tenderness and flavor. Ribeye or New York strip also work well.

Butter: Unsalted butter gives better control over seasoning.

Lime juice: Fresh lime adds brightness that cuts through richness.

Garlic: Fresh garlic is essential for depth of flavor.

Instructions

1 Step 1: Prep the steak

Pat steak cubes dry with paper towels and season lightly with salt and pepper.

2 Step 2: Sear the steak bites

Heat a large skillet over medium-high. Add oil if needed. Sear steak in a single layer for about 2 minutes per side until browned. Do not overcrowd.

3 Step 3: Add the garlic butter

Reduce heat to medium. Add butter, then garlic. Stir 20–30 seconds until fragrant.

4 Step 4: Finish with lime

Turn off heat. Squeeze lime juice over steak and toss gently to coat.

5 Step 5: Serve

Transfer to plate and spoon extra garlic lime butter over top. Garnish if desired.

Serving Suggestions

- Over garlic mashed potatoes
- In rice bowls with vegetables
- Tossed with buttery noodles
- On top of a fresh salad
- With crusty bread to soak up the garlic butter

Tips for Best Results

- Use a heavy skillet (cast iron works best) for maximum browning
- Don't overcrowd the pan — cook in batches if needed
- Let steak rest 1–2 minutes before serving to keep it juicy

Storage & Reheating

Refrigerator: Store up to 3 days in an airtight container.

Reheat: Warm gently in a skillet or microwave briefly to avoid overcooking.

Variations to Try

- Add a pinch of chili flakes for heat
- Finish with grated Parmesan for extra richness
- Use lemon instead of lime for a milder citrus note
- Add mushrooms to the pan after searing the steak