



Air Fryer Steak Bites with Garlic Butter Drip (Ready in 8 Mins) ðŸ™©â€”

Description

Sizzling steak cubes. Melted garlic butter dripping down each piece. 8 minutes to perfection. If your mouth isnâ€™t watering yet, itâ€™s about to.

These **Air Fryer Steak Bites with Garlic Butter Drip** are juicy, tender, and coated in golden butter that glistens like liquid gold. Perfect for weeknights, parties, or anytime you crave steakhouse flavor â€” without the steakhouse wait.

Letâ€™s be honest â€” few things are more satisfying than hearing that air fryer *sizzle* and watching garlic butter drip off those bite-sized beauties.

What Makes These Air Fryer Steak Bites Irresistible ðŸ™¥

- **â€” Ready in just 8 minutes:** Dinner (or snack) faster than takeout.
- **ðŸ§? Garlic butter magic:** Melted butter + minced garlic = heaven on a fork.
- **ðŸ™© Juicy and tender:** Air fryer locks in flavor while keeping edges crisp.
- **ðŸ½? Perfect for everything:** Serve with potatoes, veggies, or toothpicks at parties.
- **ðŸª High-protein, low-carb:** Keto-friendly and absolutely crave-worthy.

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Ingredients Youâ€™ll Need

For the Steak Bites

- 1 lb **sirloin steak** (or ribeye, New York strip, tenderloin â€” your favorite cut)
- 1 tbsp **olive oil**
- 1 tsp **salt**
- $\frac{1}{2}$ tsp **black pepper**
- $\frac{1}{2}$ tsp **paprika**

- ½ tsp **garlic powder**
- Optional: **crushed red pepper flakes** for extra heat

For the Garlic Butter Drip

- 3 tbsp **unsalted butter**
- 3 cloves **garlic**, finely minced
- 1 tsp **fresh parsley**, chopped
- 1 tsp **lemon juice** (for brightness)

How to Make Air Fryer Steak Bites with Garlic Butter

Step 1: Prep the Steak

Cut steak into 1-inch cubes. Pat dry with a paper towel – this helps them sear beautifully.

Step 2: Season

In a bowl, toss the steak bites with olive oil, salt, pepper, paprika, and garlic powder until every piece is coated in flavor.

Step 3: Air Fry to Perfection

- Preheat air fryer to **400°F (200°C)**.
- Arrange steak bites in a single layer in the basket.
- Cook for **4 minutes**, shake the basket, then cook **another 3-4 minutes** depending on how you like your steak (medium or medium-rare).

They'll emerge sizzling – caramelized outside, tender inside.

Step 4: Make the Garlic Butter Drip

While the steak cooks, melt butter in a small pan over low heat. Add minced garlic and cook until fragrant (about 1 minute). Stir in parsley and a splash of lemon juice.

Step 5: Combine

Toss the hot steak bites in the garlic butter or serve with the butter poured slowly over top – let it *drip* down the sides for that irresistible steakhouse effect.

Pro Tips for the Juiciest Air Fryer Steak

1. **Choose the right cut:** Sirloin and ribeye work best – juicy and flavorful.
2. **Don't overcrowd:** Air needs space to circulate for that perfect sear.
3. **Use a meat thermometer:** 130°F for medium-rare, 140°F for medium.

4. **Rest before serving:** Let the steak sit 2 minutes to seal in juices.
5. **Make it extra buttery:** Double the garlic butter (no regrets).

Flavor Variations Youâ??ll Love ð??¿

- **Garlic Butter Parmesan:** Add 2 tbsp grated Parmesan into the butter.
- **Chili Lime Steak Bites:** Mix in chili powder and fresh lime juice.
- **Honey Garlic Glaze:** Add 1 tbsp honey to the garlic butter for a sweet twist.
- **Smoky BBQ:** Toss with BBQ sauce instead of butter for a tangy version.

How to Serve These Steak Bites

- ð?¥? Over **mashed potatoes** or roasted veggies.
- ð?¥? On a **salad** for a protein-packed lunch.
- ð?¢ As **party appetizers** with toothpicks and a butter drizzle bowl on the side.
- ð?³ With **fried eggs** for a next-level breakfast.

And if youâ??re filming or photographing â?? drizzle that **garlic butter** in slow motion. Capture the **golden drip**, the glisten, the steam â?? thatâ??s pure food art.

Storage & Reheating

- **Refrigerate:** Store leftovers in a sealed container up to 3 days.
- **Reheat:** Pop into air fryer for 2â??3 minutes at 350Â°F to regain crisp edges.
- **Freeze:** Freeze cooked steak bites up to 2 months; reheat directly in air fryer.

Nutrition (Per Serving)

- Calories: ~310
- Protein: 30g
- Carbs: 1g
- Fat: 21g
- Fiber: 0g

Keto, low-carb, high-flavor â?? and insanely satisfying.

Final Thoughts ð?§?ð?¥©â??"

When that garlic butter hits the hot steak â?? it sizzles, melts, and drips in slow motion. Every bite is juicy, buttery, garlicky bliss.

Whether you serve them as a snack, party dish, or weeknight dinner, these **Air Fryer Steak Bites with Garlic Butter Drip** prove one thing: You donâ??t need a fancy grill to make steakhouse magic happen â?? just 8 minutes and an air fryer.

Category

- 1. Air Fryer Recipes

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Author
rauf

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