

Air Fryer Steak Bites with Garlic Butter Drip (Ready in 8 Mins) �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 ð??¥

- ╱ï Ready in just 8 minutes: Dinner (or snack) faster than takeout.
- ð?§? Garlic butter magic: Melted butter + minced garlic = heaven on a fork.
- ð?¥© Juicy and tender: Air fryer locks in flavor while keeping edges crisp.
- ð?•1/2ï.• Perfect for everything: Serve with potatoes, veggies, or toothpicks at parties.
- ð??ª **High-protein**, **low-carb**: Keto-friendly and absolutely crave-worthy.

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# Ingredients Youâ??II 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
- ½ tsp black pepper
- ½ tsp paprika

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

### For the Garlic Butter Drip 8?§?

- 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 â?? this helps them sear beautifully.

### Step 2: Season

default wat 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 3â??4 minutes depending on how you like your steak (medium or medium-rare).

Theyâ??ll emerge sizzling â?? 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 â?? 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 a?? juicy and flavorful.
- 2. **Donâ??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??II 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 350°F to regain crisp edges.
- Freeze: Freeze cooked steak bites up to 2 months; reheat directly in air fryer.

# **Nutrition (Per Serving)**

Calories: ~310Protein: 30gCarbs: 1gFat: 21g

Fiber: 0g

Keto, low-carb, high-flavor a?? 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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