

Air Fryer Steak Bites

Ingredients

- 1 ½ lbs. sirloin steak, cut into 1-in. cubes
- 2 tablespoons vegetable oil (I used avocado oil)
- 1 tablespoon McCormick Montreal Steak® Seasoning
- Prepared herb butter (purchase premade from the store or make by combining ¼ cup softened butter with ½ teaspoon garlic powder, ½ teaspoon onion powder, ½ teaspoon thyme, and a dash of parsley flakes)

Instructions

In a medium bowl, combine the steak pieces, oil, and steak seasoning mix. Place a portion of the steak bites into the basket of the air fryer. Be careful not to crowd them together! (Depending on the size of your air fryer, you may need to cook them in 2-3 batches.) Cook at 400°F for 10-12 minutes.

Toss the cooked steak bites in the herb butter before serving. Yield: 5 servings.

Please note that the nutrition facts are estimated based on the ingredients and preparation instructions described in the recipe. They are intended to be used for informational purposes only.



Nutrition Facts

Servings: 5

Amount per serving

Calories **385**

% Daily Value*

Total Fat 23.1g **30%**

Saturated Fat 10.1g **51%**

Cholesterol 146mg **49%**

Sodium 491mg **21%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Protein 41.4g

Vitamin D 6mcg **32%**

Calcium 4mg **0%**

Iron 26mg **142%**

Potassium 551mg **12%**

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

Recipe analyzed by **verywell**