

Best Steak Bites

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Ingredients

- 1/2 cup soy sauce
- 1/3 cup olive oil
- 1/4 cup Worcestershire sauce
- 1 teaspoon minced garlic
- 2 Tablespoons dried basil
- 1 Tablespoon dried parsley
- 1 teaspoon black pepper
- 1-1/2 lbs. flat iron or top sirloin steak, cut in 1-inch pieces

Steps

1. Place all ingredients, except steak, in a large ziplock baggie. Stir with a spoon to combine.
2. Drop steak pieces in and seal shut. Shake gently to coat steak entirely in marinade. Place bag in refrigerator to marinate for at least 3 hours or up to 24.
3. Heat a large skillet over medium-high heat. Heat skillet until it's very hot. Remove steak pieces from marinade using a slotted spoon and place in hot skillet. Discard marinade. Cook steak according to your desired temperature. We like medium-well so I cooked ours for about 3 minutes.
4. Serve warm and enjoy!

