



## Garlic Butter Steak Bites with Riced Broccoli

### Ingredients:

- 1 pound sirloin steak, cut into 1-inch cubes
- Salt and pepper, to taste
- 1 teaspoon onion powder
- 2 teaspoons dried parsley
- 2 tablespoons unsalted butter, diced
- 3 garlic cloves, minced
- 1 teaspoon lemon zest (optional)
- 1 tablespoon olive oil
- Fresh parsley, for garnish
- 1 package Nature's Earthly Choice™ Riced Broccoli

### Directions:

1. Warm the oil in a large skillet over medium-high heat. Sprinkle the steak with salt and pepper. Cook until golden brown, about 4 minutes.

2. Flip over the steak bites and add the onion powder, parsley, butter, garlic, and lemon zest. Cook for another 3 minutes or until the steak is fully cooked. Toss to evenly coat the steak with butter.

3. Squeeze the pouch of riced broccoli to separate the grains. Microwave on high for 90 seconds. Serve with the steak bites and top with fresh parsley.