BANGIN SPICES

RECIPE #012

BOLD. FUN. BIG FLAVOR.

MAUI ONION STEAK BITES

JUICY. TENDER. IRRESISTIBLE. TOTAL VIBE!



20 MINUTES

EASY TO MAKE

SERVES 4

TAKE ONE! | Add some BANGIN' to your table.

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MAUI ONION

STEAK BITES

INGREDIENTS

STEAK BITES:

- 1 1/2 lbs sirloin steak (cut into 1-inch cubes)
- 2 tbsp olive oil
- 2 tbsp **BANGIN' Maui Onion Spice Seasoning**
- 1 tsp garlic powder
- 1/2 tsp black pepper

OPTIONAL FINISH:

- 1 tbsp unsalted butter
- 1 tsp fresh chopped parsley (for garnish)



MADE WITH MAUI ONION SPICE SEASONING

TIP: For the best sear, make sure your pan is HOT and don't crowd the pan!

INSTRUCTIONS

1. Pat steak cubes dry with paper towels. This helps them sear and get a delicious crust.
2. In a bowl, toss steak bites with olive oil and **BANGIN' Maui Onion Spice Seasoning**, garlic powder, and black pepper. Mix until evenly coated.
3. Heat a large skillet or cast iron pan over high heat until very hot.
4. Add steak bites in a single layer (work in batches if needed). Sear for 2–3 minutes per side, until nicely browned and cooked to your desired doneness.
5. Lower heat to medium. Add butter (optional) and toss to coat the steak bites in the melted butter.
6. Remove from heat and let rest for a few minutes.
7. Garnish with fresh chopped parsley and serve immediately. Enjoy!