



## [Broiled Sriracha Steak Bites Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Total Time: 3 hours, 20 minutes

### **Broiled Sriracha Steak Bites Recipe Mise en Place:**

- [Measuring Cup](#)
- [Measuring Spoons](#)
- Knife
- Bowl
- [Aluminum Foil](#)
- [Baking Sheet](#)

### **Broiled Sriracha Steak Bites Recipe Ingredients:**

- 12 oz Top Sirloin Steak
- 3 TBSP White Vinegar
- 2 TBSP [Olive Oil](#)
- 2 TBSP [Worcestershire Sauce](#)
- 2 TBSP [Sriracha Sauce](#)
- Pinch Salt
- Pinch Pepper
- ¼ cup Green Onions, sliced

### **Broiled Sriracha Steak Bites Recipe Directions:**

- Cut all large chunks of fat off the steak and cut into bite-sized, 1" cubed pieces.
- In a separate bowl, add the vinegar, olive oil, Worcestershire, Sriracha sauce and a pinch of salt and pepper; whisk to combine.

- Add the steak to the marinade.
  - Cover, place the steak in the refrigerator, and let it marinate for at least 2 to 3 hours (longer is better, you can definitely marinate these overnight).
  - Preheat the oven to broil (you can also grill these if you like!)
  - Line a large baking sheet with aluminum foil and spray with nonstick cooking spray.
  - Transfer the marinated steak to a strainer to allow all the liquid to drain out.
  - Arrange the steak on the baking sheet making sure to not overcrowd the pan. When placing the steak on the baking sheet, be sure to leave space between each one to ensure even browning.
  - Place the pan directly under the broiler and broil for 3 – 5 minutes or until the top and edges start to get brown and crispy; turn to broil each side.
  - Remove from the oven, place the steak bites on a serving dish and sprinkle with the sliced green onions before serving.
- Makes 3 servings Broiled Sriracha Steak Bites