Steak Bites and Sweet Potatoes

Ingredients:

1 tablespoon olive oil
4 tablespoons unsalted butter divided
2 small sweet potatoes
5 cloves minced garlic
1 heaping teaspoon dried rosemary
1 heaping teaspoon dried oregano
1 teaspoon kosher salt, plus more for seasoning the steak
Freshly ground black pepper
1 pound sirloin steak
Freshly chopped parsley

Instructions:

1. Season the steak on both sides with salt and pepper and let it sit at room temperature for about 10 minutes. Cut into bite sized cubes.

2. Scrub and dry the sweet potatoes. Puncture all over with a fork. Microwave for 4 minutes and let them sit at room temperature. Once they are cool enough to handle, cut them into bite sized cubes.

3. Heat a large cast iron skillet over medium-high heat. Add the olive oil and 2 tablespoons of the butter.

4. When the butter has melted, add the sweet potatoes, rosemary, oregano, salt, and pepper. Cook for 4 minutes without disturbing. Stir in the garlic and cook for an additional 5-6 minutes, or until the sweet potatoes start to crisp and brown slightly. For browner potatoes, you may need to increase the heat for a few minutes. Remove the sweet potatoes from the pan and set aside in a bowl.

5. Return the skillet to the stove and increase the heat to high. Add 2 tablespoons of butter. When the butter has melted, add the steak pieces in a single layer and cook for 1 minute. Stir the steak for another 1-2 minutes, or until desired doneness. Remove the skillet from the heat.

6. Add the sweet potatoes back to the skillet and toss everything together, then remove everything from the skillet into a serving bowl, being sure to scrape out all of the garlic and spices into the bowl. Top with fresh chopped parsley.