

Steak Bites & Gnocchi

- 1 pound beef sirloin steak or beef tenderloin
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 1 tablespoon worcestershire sauce
- 1 tablespoon vinegar
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 pounds dried packaged gnocchi
- 2 tablespoons butter
- 2 cloves garlic crushed
- 1/4 cup freshly grated parmesan cheese , for serving (optional)
- **Instructions:**
- Dice steak into bite-sized pieces. Trim off any excess fat or sinew. Place steak bites into a gallon-sized resealable plastic bag or a shallow bowl for marinating.
- Add in lemon juice, olive oil, Worcestershire sauce, vinegar, onion powder, garlic powder, salt, and pepper. Toss to coat, cover or seal, and refrigerate. Let marinate 1 to 8 hours.
- Bring a large pot of water to a boil. Heat a large skillet over medium-high heat.
- Cook gnocchi in the boiling water according to package directions. Drain and set aside.
- Meanwhile, use tongs to add half of the steak to the skillet, leaving the marinating liquid behind. Some liquid is okay, but you don't want to steam your steak. Cook, stirring occasionally, until steak bites are seared and browned. Remove from skillet, set aside, and cook the remaining half of the steak being sure not to crowd the meat. Return previously cooked steak to the

skillet.

- Add butter and crushed garlic to the skillet with the steak. Let garlic toast 1 minute. Add in gnocchi and saute 3 to 5 minutes until gnocchi is lightly browned.
- Serve hot with grated Parmesan cheese for sprinkling (optional).