

POPCORN STEAK BITES

Beefy nuggets cooked in the oven, perfect for little hands to dip as they wish.



TOTAL RECIPE TIME: 35-45 minutes



SERVES: 4

INGREDIENTS:



1 pound beef
Cubed Steaks,
cut 1/2 inch thick



6 cups ridged potato
chips (any flavor)



1/3 cup
all-purpose flour



1 teaspoon
pepper



2 large eggs,
slightly beaten

TEST KITCHEN TIPS

- To crush chips with rolling pin, place chips in large food-safe resealable plastic bag. Close bag securely, leaving one inch opening. Finely crush chips in bag with rolling pin.
- Cooking times are for fresh or thoroughly thawed beef. Cubed steaks should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of cubed steak doneness.

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INSTRUCTIONS:

- Cut beef steaks into 1X1-inch pieces; set aside.
- Place chips in bowl of food processor. Cover; pulse on and off to form fine crumbs.
- Combine pepper and flour in a shallow bowl. Place crushed chips and eggs into two additional shallow bowls. Dip steak pieces in flour, then into egg, then into crushed chips, turning to coat all sides and pressing chips onto steak pieces.
- Spray rack of broiler pan with nonstick cooking spray. Place beef bites on rack in broiler pan so surface of beef is 6 inches from heat. Broil 8 to 10 minutes or until 160°F. Serve immediately with dipping sauces, as desired.

Dipping Sauces:

Ranch or Thousand Island dressing, mustard, ketchup or barbecue sauce

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