

This Steak Bite Dinner Is My Favorite Weeknight Indulgence

Garlic Butter Steak Bites with Mashed Potatoes and Green Beans



TIME
20 min

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INGREDIENTS

For the Steak Bites:

- 1 lb sirloin steak, cut into bite-sized cubes
- 4 tablespoons unsalted butter, divided
- 4 cloves garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary

Salt and pepper, to taste

For the Mashed Potatoes:

- 1 lb Yukon gold potatoes, peeled and cubed
- $\frac{1}{2}$ cup heavy cream
- ... cup milk
- ... cup grated Parmesan cheese

For the Green Beans:

- 1 lb fresh green beans, trimmed
- 1 tablespoon butter
- 1 tablespoon lemon juice

Garnish:

- Fresh parsley, chopped

DIRECTIONS

1. ? Step 1: Prepare the Mashed Potatoes: Bring a large pot of salted water to a boil. Add cubed potatoes and boil for 15-20 minutes, until fork-tender. Drain and return to the pot. Mash with:
 2. Heavy cream
 3. Milk
 4. Parmesan cheese
 5. Salt and pepper to taste
 6. Set aside, covered, to keep warm.
7. ? Step 2: Cook the Green Beans: In a skillet, bring $\frac{1}{2}$ inch of water to a simmer. Add green beans and steam, covered, for 5-7 minutes until tender-crisp. Drain and toss with:
 8. 1 tablespoon butter
 9. 1 tablespoon lemon juice
 10. Salt and pepper
11. Transfer to a serving dish and keep warm.
12. ? Step 3: Sear the Steak Bites: Pat steak cubes dry and season with:
 13. Salt
 14. Pepper
 15. Dried thyme
 16. Dried rosemary
 17. Heat a large skillet over medium-high heat. Add:
 18. 1 tablespoon olive oil
 19. 2 tablespoons butter
 20. When hot, add steak in a single layer. Sear for 2-3 minutes per side until browned. Remove and set aside.

21. ? Step 4: Make the Garlic Butter Sauce: In the same skillet, melt the remaining 1 tablespoon butter. Add minced garlic and sauté for 30 seconds until fragrant. Return the steak to the pan and toss to coat in the garlic butter.
22. ? Step 5: Plate and Serve: Spoon mashed potatoes onto plates, top with steak bites and drizzle garlic butter sauce over top.
23. Add a serving of green beans on the side and garnish with chopped parsley.

SWAPS & NOTES

-from juicy, seared steak in garlicky butter to ultra-creamy mashed potatoes and vibrant, lemon-tossed green beans.

It's a one-plate powerhouse that delivers comfort, texture, and a touch of elegance-whether you're cooking for the family

or yourself.

Why I Love This Recipe This meal is: Full of flavor - garlic butter, herbs, Parmesan, and lemon?

Add cubed potatoes and boil for 15-20 minutes , until fork-tender.

