

Crispy Cheesy Smashed Potatoes and Juicy Garlic Steak Bites

Garlic Butter Steak Bites with Cheesy Smashed Potatoes



TIME
15 min

METHOD
Air fryer

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INGREDIENTS

For the Steak Bites:

1 lb sirloin steak, cut into cubes

2 tbsp garlic, minced

4 tbsp butter

Salt and pepper, to taste

Fresh parsley, chopped (for garnish)

For the Smashed Potatoes:

1 lb baby potatoes

1 cup cheddar cheese, shredded

2 tbsp olive oil

Fresh chives, chopped (for garnish)

Ingredient Swaps & Add-Ons:

Steak: Sirloin is ideal, but ribeye, New York strip, or tenderloin also work beautifully.

Cheese: Swap cheddar with mozzarella, gouda, or a cheese blend for variation.

Potatoes: Fingerlings or small Yukon Golds can sub in easily.

Add-ins: A splash of lemon juice or balsamic glaze over the steak elevates everything.

Step-by-Step Directions:

1. Prepare the Potatoes:

Boil baby potatoes in salted water until fork-tender (about 15 minutes). Drain and let cool slightly.

Place potatoes on a hot griddle or skillet. Gently smash each one with a spatula to flatten.

Drizzle with olive oil and season with salt and pepper.

Cook for 10 minutes per side, until crispy and golden.

Sprinkle with shredded cheddar and continue cooking until the cheese is melted. Garnish with chives.

2. Make the Steak Bites:

Heat butter in a hot griddle or large skillet over high heat.

Add minced garlic and cook for 1 minute until fragrant (don't burn it!).

Add steak bites in a single layer. Season with salt and pepper.

Cook for 8-10 minutes, turning to brown all sides.

Remove from heat and sprinkle with chopped parsley.

Tips for Success:

Don't crowd the pan: Cook the steak in batches if needed to get that crisp sear.

Use high heat for a quick sear without overcooking the inside.

Let the potatoes cool slightly before smashing-they'll hold shape better and crisp nicely.

Griddle method recommended, but a large cast iron pan will also do the trick.

What to Serve With It:

DIRECTIONS

1. Prepare the Potatoes: Boil baby potatoes in salted water until fork-tender (about 15 minutes). Drain and let cool slightly.
2. Place potatoes on a hot griddle or skillet. Gently smash each one with a spatula to flatten.
3. Drizzle with olive oil and season with salt and pepper.
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6. Make the Steak Bites: Heat butter in a hot griddle or large skillet over high heat.
7. Add minced garlic and cook for 1 minute until fragrant (don't burn it!).
8. Add steak bites in a single layer. Season with salt and pepper.
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10. Remove from heat and sprinkle with chopped parsley.
11. Tips for Success: Don't crowd the pan: Cook the steak in batches if needed to get that crisp sear.
12. Use high heat for a quick sear without overcooking the inside.
13. Let the potatoes cool slightly before smashing-they'll hold shape better and crisp nicely.
14. Griddle method recommended, but a large cast iron pan will also do the trick.
15. What to Serve With It: This dish is complete on its own, but if you're feeding a crowd or want to round it out, here are some perfect pairings:

16. A crisp green salad or coleslaw
17. Roasted green beans or grilled asparagus
18. A refreshing drink like iced tea or lemonade
19. Or serve it next to this bold : Tomato Skillet with Okra and Sausage for a Southern feast feel
20. Storage & Reheating Tips: Refrigerate leftovers in an airtight container for up to 4 days.
21. Reheat steak gently in a skillet over medium heat with a splash of butter.
22. Potatoes reheat best in an oven or air fryer to regain their crispy texture.
23. More Recipes You'll Love: If you loved this cozy, crave-worthy dish, don't miss these similar favorites:
24. Easy : Turkey Wings - rich and fall-off-the-bone
25. Mexican : Chicken and Rice Casserole - comfort food with a zesty twist

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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