

## Garlic Butter Ribeye Steak Bites with Cheesy Smashed Potatoes

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**OVEN**  
**425°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Ribeye Steak Bites:

- 1.5 lbs ribeye steak, cut into bite-sized cubes
- 2 tbsp olive oil
- 3 tbsp unsalted butter
- 3 cloves garlic, minced
- 1 tsp smoked paprika
- 1 tsp fresh thyme leaves (or 1/2 tsp dried thyme)
- Salt and pepper, to taste

For the Cheesy Smashed Potatoes:

- 1.5 lbs baby potatoes
- 2 tbsp unsalted butter, melted
- 1 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

1. Step 1: Boil and Smash the Potatoes: Preheat oven to 425°F (220°C).
2. Boil potatoes in salted water for 15-20 minutes, until fork-tender. Drain and let cool slightly.
3. Arrange on a baking sheet and gently smash with a fork or potato masher.
4. Step 2: Season and Roast the Potatoes: Drizzle with olive oil and melted butter.
5. Sprinkle with garlic powder, smoked paprika, salt, and pepper.
6. Roast for 15 minutes until edges start to crisp.
7. Top with cheddar and Parmesan, then return to oven for 5-10 minutes until cheese is melted and bubbly.
8. Step 3: Cook the Steak Bites: Heat olive oil in a skillet over medium-high heat.
9. Season steak cubes with paprika, salt, and pepper.
10. Sear in batches if needed-2-3 minutes per side until browned and your preferred doneness.
11. Lower heat, add butter, garlic, and thyme. Toss to coat in garlic butter. Remove from heat.
12. Step 4: Serve It Up: Plate cheesy smashed potatoes and garnish with parsley.
13. Serve steak bites alongside, spooning garlic butter from the skillet over the top.

### TIPS FOR SUCCESS

Use ribeye for the best flavor and tenderness.

Let the steak rest before cooking for more even searing.

Smash potatoes just enough to flatten-don't overmash!

Add chopped bacon or scallions to the potatoes for extra flair.

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

Original recipe: <https://chefmaniac.com/garlic-butter-ribeye-steak-bites-with-cheesy-smashed-potatoes/>