

Garlic Butter Steak Bites with Parmesan Cream Sauce: Decadent Dinner

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TIME
2-3 min

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INGREDIENTS

to create this incredibly rich and satisfying dish:

DIRECTIONS

1. preparation.
2. Ingredients
3. Here's what you'll need to create this incredibly rich and satisfying dish:
4. For the : Garlic Butter Steak Bites:
5. sirloin steak
6. tenderloin
7. , cut into 1-inch cubes
8. 1 tablespoon
9. unsalted butter
10. 4-5 cloves
11. 1/2 teaspoon
12. (or to taste)
13. 1/4 teaspoon
14. black pepper
15. For the : Parmesan Cream Sauce:
16. all-purpose flour
17. 1 1/2 cups
18. heavy cream
19. (or half-and-half)
20. beef broth
21. (low sodium recommended)
22. grated Parmesan cheese
23. , plus more for serving
24. garlic powder
25. (optional, for extra garlicky punch)

SWAPS & NOTES

The succulent steak, seared to perfection, is infused with aromatic garlic butter, while the rich, creamy Parmesan sauce adds an unparalleled layer of flavor and luxurious texture.

It's fantastic for a date night, impressive enough for a dinner party, and surprisingly quick to prepare.

Plus, the minimal cleanup is a dream, and the aroma filling your kitchen is simply irresistible!

The Art of Pan-Seared Steak and Cream Sauces This dish combines two classic culinary techniques: the art of pan-searing and the creation of a rich cream sauce.

TIPS FOR SUCCESS

Pat Steak Dry: This is crucial for achieving a good sear and a golden-brown crust on your steak, which adds immense flavor.

Don't Overcrowd the Pan: Sear steak in batches if your skillet isn't large enough.

Overcrowding lowers the pan temperature and leads to steaming, not searing.

Watch the Heat for Garlic: Garlic burns quickly.

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