

Crockpot Loaded Steak and Potato Bake: A Hearty One-Pot Wonder

tender steak, hearty potatoes, and loads of cheesy goodness



TIME
10 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 2 pounds steak, cubed (sirloin, ribeye, or your favorite cut)
- 4 large potatoes, diced
- 1 packet ranch dressing mix
- 1 cup beef broth
- 1 cup shredded cheese (cheddar or Monterey Jack)
- 1 cup sour cream
- 1 cup chopped green onions

Step-by-Step Instructions:

1. Prepare the Steak:
2. Add the Potatoes:
3. Mix the Sauce:
 - 1 packet of ranch dressing mix
4. Pour Over the Crockpot Mixture:
5. Cook Until Tender:
 - Low for 6-8 hours for super tender steak and perfectly soft potatoes.
 - High for 4-5 hours if I need dinner faster.
6. Add the Cheese:
7. Stir in Sour Cream & Green Onions:
8. Serve & Enjoy!:

Pro Tips for the Best Crockpot Steak and Potato Bake:

- Choose the Right Steak - Sirloin, ribeye, or chuck roast work best for tender, flavorful bites.
- Cut the Potatoes Evenly - This ensures they cook at

the same rate and don't turn mushy.

Want Extra Creaminess? - Add ¼ cup of cream cheese for an even richer texture.

For a Crispy Finish - After slow cooking, transfer everything to a baking dish and broil for 3-5 minutes to get a golden brown cheese crust.

Make it Spicy - Add ½ teaspoon of cayenne pepper or red pepper flakes for a little heat.

What to Serve with Loaded Steak and Potato Bake:

A Crisp Side Salad - The freshness helps balance out the richness.

Garlic Bread - Perfect for soaking up the creamy sauce!

Roasted Vegetables - Asparagus, Brussels sprouts, or green beans make great additions.

Steamed Broccoli - A great low-carb side that pairs well with steak.

FAQs (From My Kitchen to Yours):

Why You Need This Crockpot Loaded Steak and Potato Bake in Your Life:

DIRECTIONS

1. Prepare the Steak: I start by placing the cubed steak at the bottom of the crockpot, making sure it's evenly spread out.
2. Add the Potatoes: Next, I layer the diced potatoes on top of the steak. I leave the skins on for extra texture and flavor, but peeling is optional.
3. Mix the Sauce: In a small bowl, I whisk together:
 4. 1 packet of ranch dressing mix
 5. 1 cup beef broth
6. This creates a flavor-packed sauce that seeps into the steak and potatoes as they cook.
7. Pour Over the Crockpot Mixture: I pour the ranch broth mixture over the steak and potatoes, ensuring everything is well-coated.
8. Cook Until Tender: I cover the crockpot and set it to cook:
 9. Low for 6-8 hours for super tender steak and perfectly soft potatoes.
 10. High for 4-5 hours if I need dinner faster.
11. (For extra flavor, I give everything a quick stir halfway through cooking!)
12. Add the Cheese: About 15 minutes before serving, I sprinkle the shredded cheese on top, cover the crockpot, and let it melt into gooey perfection.
13. Stir in Sour Cream & Green Onions: Right before serving, I stir in sour cream and chopped green onions, adding a creamy, tangy finish to balance out the richness.
14. Serve & Enjoy!: Now it's time to dig in and enjoy this comforting, cheesy, steak-and-potato masterpiece!

15. Pro Tips for the Best Crockpot Steak and Potato Bake: Choose the Right Steak - Sirloin, ribeye, or chuck roast work best for tender, flavorful bites.
16. Cut the : Potatoes Evenly - This ensures they cook at the same rate and don't turn mushy.
17. Want : Extra Creaminess? - Add ½ cup of cream cheese for an even richer texture.
18. For a : Crispy Finish - After slow cooking, transfer everything to a baking dish and broil for 3-5 minutes to get a golden brown cheese crust.
19. Make it : Spicy - Add ½ teaspoon of cayenne pepper or red pepper flakes for a little heat.
20. What to Serve with Loaded Steak and Potato Bake: This dish is super filling on its own, but here are some great sides to round out the meal:
21. A Crisp : Side Salad - The freshness helps balance out the richness.
22. Garlic : Bread - Perfect for soaking up the creamy sauce!
23. Roasted : Vegetables - Asparagus, Brussels sprouts, or green beans make great additions.
24. Steamed : Broccoli - A great low-carb side that pairs well with steak.
25. FAQs (From My Kitchen to Yours): Q: Can I use frozen steak?A: Yes! Just thaw it first to ensure even cooking.

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

Original recipe: <https://chefmaniac.com/crockpot-loaded-steak-and-potato-bake-a-hearty-one-pot-wonder/>