

## Slow Cooker Garlic Steak Bites: Effortlessly Tender and Bursting with Flavor

Slow Cooker Garlic Steak Bites



**TIME**  
**15-20 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

2 pounds beef sirloin or chuck roast, trimmed and cut into 1-inch pieces  
1/4 cup soy sauce (low sodium preferred)  
1/4 cup beef broth  
4 cloves garlic, minced (or 1 tablespoon pre-minced garlic)  
2 tablespoons Worcestershire sauce  
1 tablespoon brown sugar (light or dark)  
1 teaspoon dried Italian seasoning  
1/2 teaspoon black pepper  
1/4 teaspoon red pepper flakes (optional, for a little heat)  
2 tablespoons cornstarch  
2 tablespoons cold water  
Fresh parsley, chopped, for garnish (optional)

### DIRECTIONS

1. Prepare the : Steak: Trim any excess fat from your beef and cut it into approximately 1-inch bite-sized pieces.
2. Combine : Ingredients in Slow Cooker: Place the steak bites into your slow cooker. In a medium bowl, whisk together the soy sauce, beef broth, minced garlic, Worcestershire sauce, brown sugar, Italian seasoning, black pepper, and red pepper flakes (if using).
3. Pour and : Cook: Pour the sauce mixture over the steak bites in the slow cooker, ensuring all pieces are well coated.
4. Slow : Cook: Cover and cook on low for 4-6 hours or on high for 2-3 hours, until the steak is incredibly tender. Cooking times can vary slightly depending on your slow cooker, so check for tenderness.
5. Thicken the : Sauce: Once the steak is cooked, in a small bowl, whisk together the cornstarch and cold water to create a slurry. Pour the slurry into the slow cooker, stirring gently to combine.
6. Simmer to : Thicken: Continue to cook on high for another 15-20 minutes, or until the sauce has thickened to your desired consistency.
7. Serve: Ladle the garlic steak bites and plenty of the delicious sauce over your chosen side. Garnish with fresh chopped parsley if desired.

### SWAPS & NOTES

**Beef Cut:** While sirloin is great for tenderness, chuck roast also works wonderfully in the slow cooker, breaking down

beautifully into tender bites.

You could also use stew meat, just ensure it's cut into manageable 1-inch pieces.

If you're a garlic lover, feel free to add an extra clove or two.

Soy Sauce/Broth: For a gluten-free option, use tamari instead of

soy sauce.

### TIPS FOR SUCCESS

**Don't Overcrowd:** Ensure your slow cooker isn't overly packed, as this can affect cooking time and evenness.

If you're doubling the recipe, consider using a larger slow cooker or splitting it into two.

**Cut Evenly:** Cutting your steak into similarly sized pieces will ensure they cook at the same rate.

**Don't Skip the Slurry:** The cornstarch slurry is crucial for thickening the sauce.

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

Original recipe: <https://chefmaniac.com/slow-cooker-garlic-steak-bites-effortlessly-tender-and-bursting-with-flavor/>