

Garlic Butter Steak Bites and Potatoes: Mouth-Watering Deliciousness

If you're looking for a meal that's both quick and packed with flavor, these



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10 min

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INGREDIENTS

1 lb sirloin steak or ribeye, cut into bite-sized pieces

1 lb baby potatoes, halved

4 tbsp unsalted butter

2 tbsp olive oil

4 garlic cloves, minced

1 tsp fresh rosemary, chopped (optional)

1 tsp fresh thyme, chopped (optional)

Salt and pepper, to taste

Fresh parsley, for garnish

Instructions:

Heat 2 tbsp of olive oil in a large skillet over medium heat.

Add the halved potatoes, cut side down, and season with salt and pepper. Cook for 8-10 minutes, flipping occasionally, until golden and tender. Remove from the skillet and set aside.

Season the steak pieces with salt and pepper.

In the same skillet, melt 2 tbsp of butter over medium-high heat. Add the steak bites in a single layer and sear for 1-2 minutes per side, or until browned to your liking. Remove the steak bites and set aside.

Reduce the heat to medium. Add the remaining 2 tbsp of butter to the skillet, along with the minced garlic, rosemary, and thyme (if using). Stir and cook for 1-2 minutes, or until fragrant.

Return the cooked potatoes and steak bites to the skillet, tossing them in the garlic butter sauce until evenly coated. Cook for another 2-3 minutes to heat through.

Garnish with fresh parsley and serve hot.

Tips for the Best Steak Bites and Potatoes:

Choose the Right Steak: Sirloin or ribeye works best for tender, flavorful bites.

Don't Overcrowd the Pan: Sear the steak bites in batches if necessary to ensure a golden crust.

Customize the Herbs: Swap rosemary and thyme for oregano or parsley to suit your taste.

Add Veggies: Include asparagus, green beans, or bell peppers for a complete one-pan meal.

Why You'll Love This Recipe:

DIRECTIONS

1. Prepare the Potatoes:
2. Heat 2 tbsp of olive oil in a large skillet over medium heat.
3. Add the halved potatoes, cut side down, and season with salt and pepper. Cook for 8-10 minutes, flipping occasionally, until golden and tender. Remove from the skillet and set aside.
4. 2. Cook the Steak Bites:
5. Season the steak pieces with salt and pepper.
6. In the same skillet, melt 2 tbsp of butter over medium-high heat. Add the steak bites in a single layer and sear for 1-2 minutes per side, or until browned to your liking. Remove the steak bites and set aside.
7. 3. Make the Garlic Butter Sauce:
8. Reduce the heat to medium. Add the remaining 2 tbsp of butter to the skillet, along with the minced garlic, rosemary, and thyme (if using). Stir and cook for 1-2 minutes, or until fragrant.
9. 4. Combine and Serve:
10. Return the cooked potatoes and steak bites to the skillet, tossing them in the garlic butter sauce until evenly coated. Cook for another 2-3 minutes to heat through.
11. Garnish with fresh parsley and serve hot.
12. Tips for the Best Steak Bites and Potatoes: Choose the Right Steak: Sirloin or ribeye works best for tender, flavorful bites.
13. Don't Overcrowd the Pan: Sear the steak bites in batches if necessary to ensure a golden crust.

14. Customize the : Herbs: Swap rosemary and thyme for oregano or parsley to suit your taste.
15. Add : Veggies: Include asparagus, green beans, or bell peppers for a complete one-pan meal.
16. Why You'll Love This Recipe: This Garlic Butter Steak Bites and Potatoes dish is quick, easy, and loaded with flavor. It's perfect for weeknight dinners but impressive enough for guests. The combination of juicy steak, crispy potatoes, and a buttery garlic sauce will have everyone asking for seconds!
17. Did you give this recipe a try? Share your experience in the comments, and don't forget to check out more incredible ideas on IWuvCooking.

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