

## One-Pan Garlic Butter Steak Bites and Mashed Potatoes Guide

Garlic Butter Beef Bites with Creamy Mashed Potatoes: The Ultimate Comfort Duo



**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Garlic Butter Beef Bites:

1.5 lbs Sirloin Steak: Cut into 1-inch, bite-sized cubes.

Salt and Pepper: To taste.

1 tsp Garlic Powder: For a base layer of savory flavor.

2 tbsp Olive Oil: For high-heat searing.

4 tbsp Unsalted Butter: The heart of the pan sauce.

4 Garlic Cloves: Minced fresh (don't use the jarred stuff here!).

1 tbsp Fresh Parsley: Chopped, for a pop of color and freshness.

For the Creamy Mashed Potatoes:

2 lbs Russet Potatoes: Peeled and cubed into uniform pieces.

1/2 cup Heavy Cream: Warmed (this prevents the potatoes from getting gummy).

1/4 cup Unsalted Butter: Because there's no such thing as too much butter.

1/4 cup Sour Cream: For a subtle tang and silky texture.

Salt and Black Pepper: To taste.

### DIRECTIONS

- 1. Boil the : Potatoes:** Start by bringing a large pot of salted water to a rolling boil. Add your cubed potatoes and cook for 15-20 minutes. You'll know they're ready when a fork slides through them with zero resistance. Drain them well and let them sit in the warm pot for a minute to let excess steam escape.
- 2. Season the : Steak:** While the potatoes are bubbling away, pat your steak cubes dry with a paper towel. This is the secret to a good sear! Season generously with salt, pepper, and garlic powder.
- 3. Sear the : Beef:** Heat the olive oil in a large skillet over medium-high heat. Once the oil is shimmering, add the steak in a single layer. Don't overcrowd the pan; work in batches if necessary! Sear for 2-3 minutes per side until browned. Remove the beef and set it aside on a plate.
- 4. Make the : Garlic Butter:** Lower the skillet heat to medium. Drop in the butter. Once it's foamy, stir in the minced garlic. Cook for only about 30 seconds-just until you can smell it. If you burn the garlic, it will turn bitter!
- 5. Toss and : Coat:** Return the beef and any accumulated juices back to the skillet. Toss them in that glorious garlic butter, sprinkle with parsley, and take it off the heat immediately.
- 6. Mash it : Up:** For the potatoes, mash the drained spuds until smooth. Slowly fold in the warm cream, butter, and sour cream. Season to taste.
- 7. Serve:** Scoop a mountain of potatoes onto a plate, top with a heap of beef bites, and drizzle that extra liquid gold (garlic butter) from the pan right over the top.

## SWAPS & NOTES

**The Beef:** While sirloin is my go-to for its balance of tenderness and price, you can use ribeye for a richer, fattier bite or New York Strip.

Avoid "stew meat" as it requires low-and-slow cooking to become tender.

**The Potatoes:** If you prefer a waxier, more buttery potato, swap the Russets for Yukon Golds.

You can even leave the skins on if you like a rustic mash.

### TIPS FOR SUCCESS

**High Heat is Key:** To get those "steakhouse" edges, your pan needs to be hot before the meat hits it.

**Warm Your Dairy:** Cold cream and butter will chill your potatoes and make them harder to mash.

A quick 30 seconds in the microwave makes a huge difference.

**Don't Over-Mash:** Use a hand masher or a ricer.

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

Original recipe: <https://chefmaniac.com/one-pan-garlic-butter-steak-bites-and-mashed-potatoes-guide/>