

Restaurant-Quality Steak Bites and Mash: A One-Pan Garlic Butter Wonder

Sizzling Garlic Butter Steak Bites with Creamy Mash



TIME
45 min

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INGREDIENTS

For the Steak Bites:

1 1/2 lbs Sirloin Steak: Look for good marbling.

Sirloin is lean but tender enough for quick searing.

4 Cloves Garlic: Freshly minced is non-negotiable here!

4 Tablespoons Unsalted Butter: This creates that "elixir" that coats the meat.

2 Tablespoons Olive Oil: To help sear the steak at high heat without burning the butter.

Salt and Black Pepper: To taste.

Fresh Parsley: Chopped fine for a pop of color and freshness.

For the Creamy Mashed Potatoes:

2 lbs Russet Potatoes: These are high in starch, which results in the fluffiest mash.

1/2 Cup Whole Milk: For a rich, liquid base.

4 Tablespoons Unsalted Butter: Because there's no such thing as too much butter in mash.

1/4 Cup Sour Cream: My secret ingredient for a slight tang and extra creaminess.

Salt and Pepper: To taste.

DIRECTIONS

1. Step 1: Craft the Creamy Mash: Start with the potatoes, as they take the longest. Place your peeled and cubed russets into a large pot and cover them with cold water. Adding a generous pinch of salt to the water now ensures the potatoes are seasoned from the inside out.
2. Bring to a boil and cook for about 15-20 minutes. You want them "fork-tender," meaning a fork slides in and out with zero resistance. Drain them thoroughly-excess water leads to gummy potatoes. Return them to the warm pot, add your milk, butter, and sour cream, and mash until they are cloud-like. Keep them covered and warm.
3. Step 2: Sear the Steak Bites: In a large, heavy-duty skillet (cast iron is king here), heat your olive oil over medium-high heat until it's shimmering. Season your steak bites generously.
4. Crucial : Step: Do not crowd the pan! If you put too many steak bites in at once, the temperature drops, and the meat will steam instead of sear. Cook in batches if needed. Sear them for about 2-3 minutes per side. Once they have a beautiful brown crust, remove them and set them aside on a plate.
5. Step 3: Create the Garlic Butter Elixir: Lower the heat to medium. Add your butter to the pan drippings. As it melts, toss in the minced garlic. Stir constantly for about 1-2 minutes. You want the garlic to turn golden and fragrant, but be careful-burnt garlic is bitter and will ruin the dish.
6. Step 4: Marry the Flavors: Toss those seared steak bites back into the skillet. Roll them around in that golden garlic butter for about 60 seconds. This reheats the meat and ensures every nook and cranny is

coated in flavor.

SWAPS & NOTES

The Meat: While sirloin is my go-to, you can use ribeye for a richer, fattier bite, or tenderloin if you're feeling extra

indulgent.

The Potatoes: If you prefer a "waxy" texture, use Yukon Gold potatoes.

They hold their shape a bit more and have a naturally buttery flavor.

Dairy-Free: You can swap the butter for a high-quality vegan butter substitute and use almond or oat milk (unsweetened) for the potatoes.

TIPS FOR SUCCESS

Don't Overcook: Steak bites cook fast.

Since they are small, they can go from medium-rare to well-done in a heartbeat.

The Rest: Even though they are small, letting the steak sit for a minute before the final toss in the butter helps retain the juices.

Skillet Choice: Use a skillet that retains heat well.

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

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