

Juicy Garlic Butter Steak Bites with Oven-Roasted Crispy Potatoes

Garlic Butter Steak Bites with Crispy Potatoes



OVEN
400°F

TIME
40 min

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INGREDIENTS

- 1 lb sirloin steak, cut into bite-sized cubes
- 1 lb baby potatoes, halved or quartered
- 3 tbsp olive oil
- 3 tbsp butter
- 4 garlic cloves, minced
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- 1 tsp paprika
- $\frac{1}{2}$ tsp garlic powder
- 2 tbsp fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C).
- 2.** Prepare the Potatoes: In a large bowl, toss the baby potatoes with:
- 3.** 2 tablespoons olive oil
- 4.** Salt
- 5.** Black pepper
- 6.** Paprika
- 7.** Garlic powder
- 8.** Spread them evenly on a baking sheet.
- 9.** Roast the Potatoes: Roast the potatoes for 25-30 minutes, flipping halfway through cooking so they become evenly golden and crispy.
- 10.** Heat the Skillet: While the potatoes roast, heat 1 tablespoon olive oil in a large skillet over medium-high heat.
- 11.** Sear the Steak: Season the steak cubes with salt and pepper.
- 12.** Add them to the hot skillet and sear for 2-3 minutes per side, until browned and cooked to your desired doneness.
- 13.** Remove the steak bites from the skillet and set aside.
- 14.** Make the Garlic Butter: In the same skillet, melt the butter over medium heat.
- 15.** Add the minced garlic and sauté for about 30 seconds until fragrant.
- 16.** Coat the Steak: Return the steak bites to the skillet and toss them in the garlic butter until evenly coated.

17. **Serve:** Plate the crispy roasted potatoes and top with the garlic butter steak bites. Garnish with freshly chopped parsley.

SWAPS & NOTES

Steak options: Sirloin works great because it's tender and cooks quickly.

Ribeye, strip steak, or tenderloin are also excellent choices.

Potato alternatives: Yukon Gold or red potatoes roast beautifully and develop crispy edges.

Butter substitute: You can replace some of the butter with olive oil for a slightly lighter version.

TIPS FOR SUCCESS

Don't overcrowd the pan: Cook steak bites in batches if necessary to ensure proper browning.

Use high heat for searing: This creates a flavorful crust on the steak.

Dry the potatoes before roasting: Removing excess moisture helps them crisp up better.

Let the steak rest briefly: Resting for a few minutes keeps the meat juicy.

