

Juicy, Flavor-Packed Steak and Buttery Mashed Potatoes-The Coziest Pairing You'll Crave All Week

Garlic Parmesan Steak Bites with Creamy Mash



TIME
45 min

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INGREDIENTS

: No shortcuts, just the good stuff. Works for special occasions or a cozy night in : Fancy enough for guests, easy enough for Tuesday. Ingredients You'll Need

For the Creamy Mash: 4 large russet potatoes, peeled and diced 4 tbsp butter ... cup heavy cream % cup milk Salt and pepper, to taste ... cup grated Parmesan cheese (optional) 1 tsp garlic powder (optional):

DIRECTIONS

1. Step-by-: Step: How I Make It
2. Step 1: Creamy Mashed Potatoes
3. Boil the : Potatoes
4. I place the diced potatoes in a large pot and cover with cold water. A big pinch of salt goes in, then I bring it to a boil and let them cook for about 15 minutes, until fork-tender.
5. Mash : Them Up
6. After draining, I return the potatoes to the warm pot. I mash in
7. until smooth and creamy. If I want to go all-in on flavor, I'll stir in
8. garlic powder
9. . Then I season to taste and cover them to keep warm.
10. Step 2: Garlic Parmesan Steak Bites
11. Sear the : Steak
12. In a large skillet, I heat the olive oil over medium-high heat. When it's hot and shimmering, I add the steak bites in a single layer and sear for
13. 2-3 minutes per side
14. . I want them browned and juicy, not overcooked. Once done, I remove the steak from the pan and set it aside.
15. Build the : Sauce
16. In the same skillet, I melt
17. and add the

18. minced garlic
19. . I sauté for about a minute-just until the garlic smells amazing and golden, not burned.
20. Then I pour in the
21. heavy cream
22. , stir in the
23. , and let it simmer gently for about 2-3 minutes until slightly thickened. A sprinkle of
24. chopped thyme
25. adds an earthy note that ties it all together.

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