

## Garlic Butter Steak Bites and Cheesy Smashed Potatoes: The Griddle Dinner That Wins Every Time

Let me show you how I make it all come together.



**TIME**  
**15 min**

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### INGREDIENTS

You'll Need

For the Steak Bites: 1 pound sirloin steak, cut into cubes 2 tablespoons garlic, minced 4 tablespoons butter Salt and pepper to taste Fresh parsley, chopped (for garnish):

For the Cheesy Smashed Potatoes: 1 pound baby potatoes 1 cup cheddar cheese, shredded 2 tablespoons olive oil Salt and pepper to taste Fresh chives, chopped (for garnish) How I Make It (:

### DIRECTIONS

1. Step-by-: Step)
2. Start with the : Potatoes
3. I begin by boiling the baby potatoes in salted water until they're fork-tender, which takes about 15 minutes. Then I drain them and let them sit for a few minutes to dry out a bit-this helps them crisp up later.
4. Once they're cool enough to handle, I lay them out on a hot griddle or skillet and gently smash each one with a spatula. You want them to flatten a bit but still hold together.
5. I drizzle them with olive oil, season with salt and pepper, and let them cook until golden brown and crispy, about 10 minutes on each side. Right before they're done, I sprinkle on a generous amount of cheddar cheese and let it melt right into those craggy, golden edges. It gets melty, crispy, and a little bit caramelized-basically irresistible.
6. Cook the : Garlic Butter Steak Bites
7. While the potatoes are finishing up, I get the steak going. I heat up the griddle (or a skillet) over high heat and add the butter. As soon as it starts to foam, I stir in the minced garlic-just for about 30 seconds so it doesn't burn.
8. Then I add the steak cubes in a single layer, making sure they have room to sear instead of steam. I leave them alone for a minute or two so they get that nice crust, then flip and repeat. These cook super fast, usually 3-4 minutes total depending on how big the

cubes are.

9. Once they're browned and just cooked through, I give them a quick toss in the garlicky butter left on the pan. The smell at this point is unreal.
10. Bring : It All Together
11. I plate everything hot off the griddle. Steak bites piled high, drizzled with the

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