



Garlic Butter Steak Bites and Cheesy Smashed Potatoes



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Introduction

Garlic Butter Steak Bites and Cheesy Smashed Potatoes is a mouth-watering dish that perfectly blends tender steak, savory garlic butter, and creamy cheesy potatoes. This hearty meal is not only delicious but also easy to prepare, making it an ideal choice for both family dinners and entertaining guests.

Detailed Ingredients with measures

For the Garlic Butter Steak Bites:

- 1 lb sirloin steak, cut into bite-size pieces
- 4 tablespoons unsalted butter
- 4 cloves garlic, minced
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

For the Cheesy Smashed Potatoes:

- 2 lbs baby potatoes
- 4 ounces cream cheese, softened
- 1 cup shredded cheddar cheese
- 4 tablespoons sour cream
- 1 teaspoon garlic powder
- Salt and pepper to taste

Prep Time

20 minutes



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Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: Serves 4 people



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Detailed Directions and Instructions

Prepare the Potatoes

Start by bringing a pot of salted water to a boil. Add potato chunks and cook until they are fork-tender, approximately 15-20 minutes. Drain and let them cool slightly.

Smash the Potatoes

On a baking sheet, place the drained potatoes and gently smash each one with a fork or potato masher, ensuring they remain intact.

Season the Potatoes

Drizzle olive oil over the smashed potatoes, and season with salt, pepper, and any additional spices of your choice.

Bake the Potatoes

Preheat your oven to 425°F (220°C). Roast the seasoned smashed potatoes in the oven for about 20-25 minutes, or until they are crispy and golden.

Prepare the Steak Bites

While the potatoes are baking, cut the steak into bite-sized pieces and season with salt and pepper.

See also Herring in Gypsy Style

Cook the Steak Bites

In a large skillet, melt butter over medium-high heat. Add the seasoned

steak bites and sear them for 2-3 minutes on each side until they are browned and cooked to your desired doneness.

Add Garlic and Finish the Steak

Lower the heat and add minced garlic to the skillet. Stir frequently for about 1-2 minutes until the garlic is fragrant. Remove from heat and sprinkle with fresh parsley if desired.

Serve Together

Plate the crispy smashed potatoes alongside the garlic butter steak bites for a delightful meal.

Notes

Choosing the Right Steak

Opt for tender cuts like sirloin, ribeye, or filet mignon for the best flavor and texture in your steak bites.

Cooking Time Adjustments

Adjust cooking times based on the thickness of your steak cuts to ensure they are cooked to your liking.

Flavor Variations

Feel free to experiment with different herbs and spices in both the potatoes and steak to customize the flavor profile to your preference.

Leftovers Storage

Store any leftover steak bites and smashed potatoes in an airtight

container in the refrigerator for up to 3 days. Reheat in the oven for best results.



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Cook techniques

Choosing the Right Meat

Select a tender cut of steak, such as sirloin or ribeye, for the best results. Look for marbling, which adds flavor and moisture.

Preparing the Garlic Butter

Melt butter with minced garlic for a rich and aromatic base. Adjust the garlic amount to suit your preference.

Searing the Steak Bites

Sear the steak bites in a hot skillet to develop a crispy exterior. Make sure not to overcrowd the pan to maintain high heat.

See also Frito Corn Salad

Balancing Seasoning

Season the steak bites well with salt and pepper before cooking to enhance their natural flavors.

Mashing the Potatoes

Boil potatoes until tender, then smash them gently to create a rustic texture. Mix with garlic and cheese for added flavor.

Timing and Temperature

Cook steak bites to your desired doneness, checking regularly with a meat thermometer for accuracy.

Resting the Meat

Let the cooked steak bites rest for a few minutes before serving to allow the juices to redistribute, ensuring tenderness.

FAQ

Can I use other types of potatoes?

Yes, you can substitute other types of potatoes like Yukon Gold or red potatoes based on your preference.

How can I make this dish healthier?

Consider using less butter or opting for a light cheese variety to reduce calories while still enjoying the flavors.

Can I prepare the steak bites in advance?

While it's best to cook them fresh, you can marinate them in garlic butter ahead of time for added flavor.

What sides pair well with this dish?

Alongside cheesy smashed potatoes, consider a fresh salad or steamed vegetables for a balanced meal.

How do I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently to preserve texture.



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Conclusion

After savoring the delicious garlic butter steak bites paired with cheesy mashed potatoes, it's evident that this meal is not just a treat for the taste buds but also a comforting dish that brings warmth and flavor to any table. The combination of juicy steak and creamy potatoes makes for an unforgettable dining experience that is both simple to prepare and delightful to eat.

See also [Lemon Meringue Tart](#)

More recipes suggestions and combination

Garlic Herb Shrimp with Rice

This quick and easy dish features succulent shrimp sautéed in garlic and butter, served over a bed of fluffy rice for a satisfying meal.

Creamy Mushroom Risotto

A rich and creamy risotto made with Arborio rice, fresh mushrooms, and a touch of parmesan for an elegant side dish that pairs well with steak.

Roasted Asparagus with Lemon

Bright, roasted asparagus spears drizzled with lemon juice make a perfect complement, adding freshness and a pop of color to your plate.

Caprese Salad Skewers

A refreshing appetizer combining cherry tomatoes, fresh mozzarella, and basil, drizzled with balsamic glaze for a burst of flavor.

Rustic Garlic Bread

Homemade garlic bread with a crispy exterior and soft inside is the ideal side to soak up any sauce from the steak bites.

Twice-Baked Cheddar Potatoes

For a twist on the classic smashed potatoes, try these twice-baked cheddar potatoes, packed with cheese and green onions for added flavor.

Grilled Vegetable Medley

A vibrant mix of seasonal vegetables grilled to perfection, this medley adds color and nutrients to your meal, making it well-rounded.



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