Plate Dream

Garlic Steak Bites and Potatoes Recipe

Tender garlic steak bites with crispy potatoes, quick and hearty.

10 min	20 min	30 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb steak (sirloin or ribeye), cut into 1-inch bites
- [ ] 12 oz baby potatoes, halved
- [ ] 4 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp butter
- [ ] Salt and freshly ground black pepper to taste
- [ ] 1 tsp dried thyme
- [ ] Juice of ½ lemon
- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. Pat the steak pieces dry with paper towels, then season generously with salt, pepper, and dried thyme.
2. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. When shimmering, add the steak bites in a single layer; sear without moving for about 2-3 minutes until a deep brown crust forms.
3. Transfer the browned steak to a plate. Reduce heat to medium, add the remaining olive oil and butter, then toss the halved potatoes cut-side down. Cook, stirring occasionally, until golden brown and tender, about 8-10 minutes.
4. Return the steak to the pan, add the minced garlic, and sauté for 1 minute until fragrant. Splash in the lemon juice, stir to deglaze, and finish with chopped parsley. Taste and adjust seasoning.
5. Serve hot, perhaps alongside a side of crispy tater tots or a fresh salad.

Nutrition per serving

420 kcal	28 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pan becomes too dry, add a splash of broth or water to keep the potatoes from sticking.
- For extra depth, finish with a drizzle of garlic-infused olive oil.
- The dish can be easily scaled up for a larger crowd; just ensure the pan isn’t overcrowded.