

Choco Fever Dream

Crockpot Garlic Butter Steak Bites and Potatoes

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs steak (sirloin or ribeye), cut into 1-inch cubes
- [ ] 1.5 lbs potatoes, quartered (Yukon Gold or red)
- [ ] 4 tbsp unsalted butter, melted
- [ ] 4 cloves garlic, minced
- [ ] 1 tsp sea salt
- [ ] ½ tsp cracked black pepper
- [ ] 2 tbsp fresh parsley, chopped

Optional Add-ins

- [ ] ½ cup beef broth for extra sauce
- [ ] 1 cup frozen peas, added in the last 30 minutes
- [ ] Juice of ½ lemon for brightness

Instructions

1. Pat the steak cubes dry, then season with salt and pepper.
2. Place the quartered potatoes in the bottom of the crockpot.
3. Layer the seasoned steak cubes on top of the potatoes.
4. Combine melted butter with minced garlic; pour over the meat and potatoes.
5. Cover and cook on LOW for 6-8 hours, or on HIGH for 3-4 hours, until steak is tender.
6. Stir in frozen peas and lemon juice (if using) during the last 30 minutes.
7. Just before serving, sprinkle fresh parsley and adjust seasoning if needed.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer sauce, add a splash of beef broth before serving.
- For a crispier top, transfer to a baking dish and broil for 2-3 minutes.
- A quick sear of the steak cubes before adding them gives a deeper caramelized flavor.