

Choco Fever Dream

Crockpot Steak Bites – Easy Weeknight Dinner

10 min Prep time	**4 h** Cook time	**4 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs beef sirloin, cubed
- [ ] 3 tbsp butter
- [ ] 3 cloves garlic, minced
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tsp fresh rosemary, chopped
- [ ] 1 cup low-sodium beef broth
- [ ] 1/2 tsp black pepper

Optional Finish

- [ ] 1 tsp Worcestershire sauce
- [ ] Chopped parsley for garnish

Instructions

1. Pat the beef cubes dry with paper towels; this helps the butter coat them evenly.
2. In a small bowl, combine butter, minced garlic, thyme, and rosemary; stir until a smooth paste forms.
3. Place the beef in the crockpot, dollop the butter-herb paste over the top, then pour in the beef broth.
4. Cover and cook on low for 4 hours, or until the meat is fork-tender.
5. Stir in black pepper and Worcestershire sauce, then let sit for 5 minutes before serving.

Nutrition per serving

420 kcal	36 g	5 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer sauce, add an extra tablespoon of butter at the end.
- Avoid lifting the lid too often; each opening releases valuable steam.
- For a slight kick, sprinkle a pinch of red pepper flakes during the last half hour.