

Foodnity Recipes

Garlic Butter Steak Bites – Quick Crock Pot Recipe

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

Ingredients

Main Ingredients

- [ ] 1 ½ lbs sirloin steak, cut into 1-inch cubes
- [ ] 4 tbsp unsalted butter, divided
- [ ] 4 garlic cloves, minced
- [ ] 1 tsp fresh thyme leaves
- [ ] ¼ tsp black pepper
- [ ] ½ tsp salt
- [ ] 1 tbsp lemon juice

Optional Add-ins

- [ ] ½ cup baby potatoes, halved
- [ ] ½ cup sliced mushrooms

Instructions

1. Pat the steak cubes dry, then season with salt, pepper, and thyme. Sear quickly in 2 Tbsp butter over medium-high heat until browned, about 2 minutes.
2. Transfer the seared steak to the crock pot. Add minced garlic, the remaining butter, and lemon juice. If using potatoes or mushrooms, nestle them in now.
3. Cover and cook on low for 4-5 hours, until the meat is fork-tender and the sauce has thickened.
4. Stir gently, taste, and adjust seasoning. Serve hot, garnished with a sprinkle of fresh parsley.
5. For a quick side, pair with quick-easy meals like steamed rice or crusty bread.

Nutrition per serving

420 kcal	35 g	5 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer sauce, add an extra tablespoon of butter right before serving.
- A pinch of red-pepper flakes adds a subtle heat without overwhelming the garlic.
- Leftovers taste even better the next day as the flavors continue to meld.