

Foodnity Recipes

Savory Mississippi Steak Bites in the Slow Cooker

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

Ingredients

Main Ingredients

- [ ] 1.5 lb beef sirloin, cut into 1-inch cubes
- [ ] 4 tbsp unsalted butter
- [ ] 4 cloves garlic, minced
- [ ] 2 tbsp Worcestershire sauce
- [ ] 1 tsp smoked paprika
- [ ] ¼ tsp cayenne pepper
- [ ] ½ cup beef broth
- [ ] Salt and pepper to taste

Finishing

- [ ] 2 tbsp fresh parsley, chopped
- [ ] Optional: ¼ cup heavy cream for extra richness

Instructions

1. Season the beef cubes with salt, pepper, smoked paprika, and cayenne. Let them sit while you prepare the aromatics.
2. In a skillet, melt butter over medium-high heat. Add minced garlic and sauté for 30 seconds until fragrant, then stir in Worcestershire sauce.
3. Transfer the garlic-butter mixture to the slow cooker, add the seasoned beef, and pour in the beef broth. Cover and cook on LOW for 4 hours until the meat is fork-tender.
4. Stir in fresh parsley and, if you like, a splash of heavy cream. Taste and adjust seasoning, then serve immediately.

Nutrition per serving

420 kcal	32 g	6 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 30 minutes to reduce the broth.
- An extra pinch of cayenne can be added for a bolder heat.
- For a smoky twist, add a dash of liquid smoke when you add the broth.