

Foodnity Recipes

Slow Cooker Garlic Butter Beef Bites With Potatoes

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

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck, cubed
- [ ] 1.5 lbs baby potatoes, halved
- [ ] 4 tbsp unsalted butter
- [ ] 4 garlic cloves, minced
- [ ] 1 cup low-sodium beef broth
- [ ] 1 tsp fresh thyme leaves
- [ ] Salt and pepper to taste

Optional Finish

- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp smoked paprika

Instructions

1. Season the beef cubes with salt and pepper; if you have time, sear them in a hot skillet for 2-3 minutes per side to develop color.
2. Place the beef, potatoes, minced garlic, and butter into the slow cooker. Pour beef broth over everything and sprinkle thyme.
3. Cover and set the cooker on low for 6 hours, or on high for 3-4 hours until the meat is fork-tender.
4. About 30 minutes before serving, stir in smoked paprika if using, and adjust seasoning with additional salt and pepper.
5. Garnish with fresh parsley and serve straight from the pot, letting the butter-garlic sauce coat each bite.

Nutrition per serving

480 kcal	35 g	20 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, remove the lid for the last 20 minutes to reduce the liquid.
- For extra depth, stir in a teaspoon of Worcestershire sauce (optional, non-alcoholic).
- Leftovers taste even better reheated the next day as flavors continue to meld.