Treasure Barrel

Garlic Steak Bites and Potatoes

Quick, comforting steak bites with garlic and potatoes for a satisfying warm meal.

15 min	20 min	35 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb steak (sirloin or ribeye), cut into 1-inch cubes
- [ ] 1.5 lbs baby potatoes, halved
- [ ] 3 tbsp olive oil
- [ ] 4 cloves garlic, minced
- [ ] 1 tsp fresh rosemary, leaves stripped
- [ ] Juice of ½ lemon
- [ ] Salt and freshly ground black pepper to taste

Optional Finish

- [ ] 1 tbsp butter
- [ ] Chopped parsley for garnish

Instructions

1. Pat the steak cubes dry, season with salt and pepper, and set aside.
2. Heat 2 tbsp olive oil in a large skillet over medium-high heat until shimmering.
3. Add the steak cubes in a single layer; sear without moving for 2-3 minutes until a brown crust forms, then flip and brown the other side. Remove and keep warm.
4. In the same skillet, add the remaining oil and toss the potato halves; season with salt, pepper, and half the rosemary. Cover and cook 5 minutes, then uncover and let them brown, stirring occasionally.
5. Stir in the minced garlic and the rest of the rosemary; cook 1 minute until fragrant. Return the steak to the pan, drizzle with lemon juice, and add butter if using. Toss everything gently, taste, and adjust seasoning.
6. Serve immediately, garnished with fresh parsley and a final squeeze of lemon.

Nutrition per serving

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

Tips & notes

- Let the steak rest a minute after searing; it helps retain juices.
- If potatoes stick, add a splash of water and cover briefly to steam.
- For extra flavor, deglaze with a splash of beef broth before adding garlic.