

Garlic Steak Bites and Potatoes

Prep: 15 minutes | Cook: 6-8 hours | Servings: Adjustable

Ingredients

- 1½–2 lbs beef stew meat, beef tips, chuck roast chunks, or sirloin steak bites
- 1-2 packages petite gold potatoes, or about 1.5-3 lbs potatoes of your choice
- 1 1/2 sticks butter
- 3–4 cloves garlic, minced, or garlic seasoning to taste
- 1-2 tbsp Three Onion Rub
- Salt and pepper, to taste
- Green beans frozen or canned, drained

Directions

1. Add butter to the slow cooker
2. Add meat and potatoes (see tip)
3. Add seasonings
4. Set Crockpot to a low setting for 6-8 hours or until the beef is tender and the potatoes are cooked through. You can also do high for 4 hours.
5. Gently stir before serving and spoon the garlic butter juices over the beef and potatoes.
6. If there is room in the crockpot I add the green beans and let it cook in with the meat and potatoes until tender.

Melanie's Mealtime Tips

Optional Flavor Step:

If you have a few extra minutes, sear the stew meat in a hot skillet before adding it to the slow cooker. This step is optional, but it adds extra flavor. If you are short on time, skip it and add the meat straight to the slow cooker. Dinner will still turn out great.

Note:

If your potatoes are larger, cut them smaller so they cook evenly. I prefer small petite golden potatoes for this recipe, but use what you have.

I use stew meat for this recipe. I like buying the larger package from Sam's Club and dividing it into about two-three meals. It makes a hearty dinner like this feel more practical, and then I already have beef portioned and ready for another slow cooker meal later.

Want to lighten it up?

Use 1 stick of butter and add a splash of beef broth if needed.

Real-life note:

In this video, I used red potatoes because that's what I had, but I usually prefer small petite golden potatoes for this recipe. If your potatoes are larger, cut them smaller so they cook evenly.

Use what you have, learn along the way, and dinner still turned out good. 

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