

Garlic Butter Steak Bites with Golden Potatoes

⌚ Prep: 15m 🔥 Cook: 15m ⏳ Total: 30m 🍴 4 servings



Video ref: Sam The Cooking Guy

MISE EN PLACE / INGREDIENTS [9]

- ☐ 2 lbs USDA Choice Top Sirloin or New York Strip, cut into 1-inch cubes
- ☐ 1 lb Baby Dutch yellow potatoes, halved
- ☐ 4 tbsp High-fat unsalted butter (Kerrygold)
- ☐ 6 cloves Fresh garlic cloves, minced
- ☐ 2 tbsp High-smoke-point avocado or canola oil, divided
- ☐ 0.25 cup Fresh Italian flat-leaf parsley, chopped
- ☐ 1 tbsp Fresh yellow lemon juice
- ☐ 1.5 tsp Kosher salt, divided
- ☐ 1 tsp Freshly ground black pepper, divided

US SUPERMARKET BRAND GUIDE

Top Sirloin Steak: USDA Choice Top Sirloin Steak

Lean yet rich beefy flavor that stays exceptionally juicy in quick sears. • 🍖 Meat case.

Baby Potatoes: The Little Potato Company Boomer Gold

Thin skins that crisp without peeling and velvety interior. • 🥔 Produce section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Crisp the Potatoes

⌚ 9 min

Heat 1 tbsp high-smoke-point oil in the cast-iron skillet over medium-high. Add potato halves, season with 0.5 tsp kosher salt and 0.5 tsp black pepper, and cook cut-side down until golden and tender, about 9 minutes. Remove and set aside.
✓ Checkpoint: Crispy golden crust with tender centers.
- 2

Season & Sear the Steak Bites

⌚ 3 min

Pat beef cubes dry and season with the remaining 1 tsp kosher salt and 0.5 tsp freshly ground black pepper. Heat the remaining 1 tbsp oil in the smoking-hot skillet, add steak bites in a single layer, sear undisturbed for 2 minutes, then flip and sear 1 more minute.
✓ Checkpoint: Deep brown crust on outside, pink medium-rare inside.
- 3

Garlic Butter Toss

⌚ 2 min

Lower heat to medium, return crispy potatoes to the pan, add unsalted butter and minced garlic, and toss vigorously for 2 minutes as the butter foams.
✓ Checkpoint: Glossy garlic herb coating over meat and potatoes.
- 4

Brighten & Garnish

⌚ 1 min

Kill the heat, splash with fresh lemon juice, and shower with chopped flat-leaf parsley. Serve straight from the skillet.
✓ Checkpoint: Sizzling, fragrant one-pan masterpiece.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF STEAKS WITH A 3-MINUTE REST**
USDA Beef Safety Minimum (≥145°F / 63°C + 3-minute rest) vs Culinary Medium-Rare Target (130°F–135°F / 54°C–57°C): The USDA recommends cooking whole-muscle beef cuts to 145°F (63°C) with a 3-minute rest. Cooks targeting a traditional steakhouse medium-rare texture (130°F–135°F / 54°C–57°C) should use intact, non-blade-tenderized steaks and sear all exterior surfaces thoroughly.

👁️ **MASTER DONENESS CHECKPOINT:**
Caramelized crust on juicy medium-rare steak cubes paired with fork-tender, crispy-skinned golden potatoes.

🔍 **WHY IT WORKS:**
Two-Phase Searing: Cooking the potatoes fully first and searing the meat in a blisteringly hot uncluttered pan ensures maximum Maillard crust without boiling.

⚠️ **TROUBLESHOOTING:**
Meat turned gray and steamed: Pat meat completely dry with paper towels and sear in two uncrowded batches.