

Zucchini Bread Recipes

Garlic Steak Bites and Potatoes

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb sirloin steak, cut into 1-inch cubes
- [ ] 1.5 lbs baby potatoes, halved
- [ ] 4 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp fresh rosemary, chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] Salt and pepper to taste
- [ ] 1 tbsp lemon juice

Instructions

1. Preheat oven to 425°F (220°C). Toss potatoes with 1 tbsp olive oil, salt, and pepper; spread on a baking sheet.



2. Roast potatoes for 20-25 minutes, turning halfway, until golden and crisp.



3. While potatoes roast, heat a large cast-iron skillet over medium-high heat. Add remaining 1 tbsp oil.



4. Season steak cubes with salt and pepper, then sear in batches for 2-3 minutes until browned but still pink inside. Remove and set aside.

5 Reduce heat to medium, add minced garlic to the same skillet; sauté 30 seconds until fragrant.



6 Return steak bites to the pan, add rosemary and thyme, drizzle lemon juice, and toss to combine for another minute.



7 Serve steak bites alongside the crispy potatoes; garnish with extra herbs if desired.



Nutrition per serving

420 kcal	35 g	30 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat steak dry before searing; moisture hinders browning.
- For extra crispness, par-boil potatoes 5 minutes before roasting.
- If you prefer a richer sauce, deglaze with a splash of beef broth after garlic.