JANE SMITH LIFESTYLE

Creamy Garlic Steak Bites

Prep: 10 min | Cook: 15 min | Serves: 4



When I want steak and sauce without the fuss of a whole roast, I make these. Cubes of sirloin or ribeye get a quick sear, then finish in a garlic cream sauce with Parmesan.

Ingredients

- 1.5 lb sirloin or ribeye, cubed
- 2 tbsp olive oil
- 3 tbsp butter
- 4 cloves garlic, minced
- 3/4 cup heavy cream
- 1/4 cup grated parmesan
- Fresh parsley, chopped
- Salt and pepper to taste

Directions

1. Season steak cubes with salt and pepper. Heat olive oil in a skillet over high heat and sear steak in batches, 2–3 minutes per side. Set aside.
2. Lower heat to medium, add butter and garlic, cooking until fragrant, about 1 minute.
3. Stir in cream and parmesan, simmering until slightly thickened, 3–4 minutes.
4. Return steak bites to the pan, tossing to coat in the sauce.
5. Garnish with parsley and serve warm.

Jane's Note

Sear the steak in batches rather than crowding the pan — too much meat at once will steam instead of sear,

and you'll miss out on that good golden crust.

This is a wonderful one to serve straight from the skillet at the table, family-style, so everyone can help themselves while it's still warm.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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