Garlic Butter Steak Bites and Potatoes

Ingredients

- 1 1/2 lb (650g) flank steak, cut into 1-inch cubes (or ribeye steak, tenderloin, strip loin, strip steak…)
- 1 1/2 lb (650g) baby yellow potatoes, quartered
- 1 tablespoon olive oil
- 3 tablespoons butter, divided (or ghee)
- 5 garlic cloves, minced
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh parsley, chopped
- Salt and fresh cracked pepper
- Crushed red chili pepper flakes, optional

Directions

The marinade:

1/3 cup soy sauce (or coconut amino for paleo and gluten-free)
1 tablespoon olive oil
1 tablespoon onion powder (or less)
1 tablespoon hot sauce (we used Sriracha)
Fresh cracked black pepper

Steps

1. To prepare the garlic butter steak bites recipe with potatoes: In a large bowl soy sauce, olive oil, onion powder, pepper, and hot sauce. Keep 1/3 of the marinade aside for later on. Combine the steak bites with the remaining of the marinade. Set aside and allow steak bites to marinate while you cook potatoes.
2. In a large skillet over medium-high heat, mix 1 tablespoon olive oil and 1 tablespoon butter. When butter is melted, add potatoes wedges. Cook for about 5 minutes, stir and cook an additional 10-15 minutes until potatoes wedges are golden and fork-tender, stirring from time to time. Transfer the sauteed potatoes to a plate and set aside. If the pan is too dirty, scrub off or clean before re-using.
3. Keep the same skillet over medium heat and add the remaining 2 tablespoons butter, garlic, red chili pepper flakes, and fresh herbs. Lay the steak bites in one layer in the skillet, keeping the drained steak marinade for later. Cook the steak bites on each side for 1 minute each, until nicely browned – adjust timing depending on how you like your steak.
4. Right before the garlic butter steak is done, you can stir in the reserved marinade, and cook for one minute. Add the potatoes wedges back to the skillet with the steak bites and heat through. Adjust seasoning with salt and pepper if necessary.
5. Remove from heat and serve immediately your garlic butter steak bites and potatoes, garnished with more crushed chili pepper, fresh herbs, and a sprinkle of parmesan cheese over the potatoes if you like. Enjoy!