Crockpot Steak Bites

Description

Welcome to our delicious recipe for Crockpot Steak Bites! If youâ??re a meat lover, this recipe is sure to satisfy your taste buds. The combination of tender steak and flavorful seasonings cooked to perfection in a crockpot makes for a mouthwatering dish that will leave you wanting more.

Why Youâ??ll Love This Recipe

There are so many reasons to love this recipe. Firstly, itâ??s incredibly easy to make. With just a few simple ingredients and a crockpot, you can have a delicious meal ready to enjoy in no time. Secondly, the steak bites turn out incredibly tender and flavorful, thanks to the slow cooking process. Lastly, this recipe is incredibly versatile. You can serve the steak bites as an appetizer, on top of a salad, or even as a main course accompanied by your favorite sides.

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Ingredients

To make these mouthwatering crockpot steak bites, you will need the following ingredients:

- â?? 1.5 pounds of steak, cut into bite-sized pieces
- â?? 2 tablespoons of olive oil
- â?? 3 cloves of garlic, minced
- â?? 1 teaspoon of paprika
- â?? 1 teaspoon of salt
- â?? 1/2 teaspoon of black pepper
- â?? 1/2 teaspoon of dried thyme
- â?? 1/2 teaspoon of dried rosemary
- â?? 1/4 teaspoon of cayenne pepper (optional for a little kick)
- â?? 1/4 cup of beef broth
- â?? Fresh parsley, chopped (for garnish)

Step-by-Step Instructions

Follow these simple steps to create your delicious crockpot steak bites:

1. In a large skillet, heat the olive oil over medium-high heat.
2. Add the minced garlic and cook for about 1 minute until fragrant.
3. In a small bowl, combine the paprika, salt, black pepper, dried thyme, dried rosemary, and cayenne pepper (if using).
4. Season the steak bites with the spice mixture, making sure they are evenly coated.
5. Add the seasoned steak bites to the skillet and cook for about 2-3 minutes per side until browned.
6. Transfer the browned steak bites to a crockpot.
7. Pour the beef broth over the steak bites in the crockpot.

8. Cover the crockpot and cook on low heat for 4-6 hours or until the steak bites are tender.
9. Once cooked, garnish with fresh chopped parsley.
10. Serve hot and enjoy!

Expert Tips for Success

Here are a few tips to ensure your crockpot steak bites turn out perfectly:

â?? Use a tender cut of steak, such as sirloin or ribeye, for the best results.

â?? Donâ??t skip the browning step. It adds extra flavor and helps seal in the juices.

â?? Adjust the seasonings according to your taste preferences. Feel free to add more or less spice depending on your preference.

â?? If you prefer a thicker sauce, you can mix a tablespoon of cornstarch with a tablespoon of water and add it to the crockpot during the last 30 minutes of cooking.

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Variations and Substitutions

While this recipe is delicious as is, you can also customize it to suit your taste preferences. Here are a few variations and substitutions you can try:

â?? Swap out the steak for chicken or pork for a different flavor.

â?? Add sliced bell peppers and onions to the crockpot for a colorful and flavorful twist.

â?? If you donâ??t have beef broth, you can use chicken broth or vegetable broth instead.

â?? For a gluten-free version, make sure to use gluten-free soy sauce or tamari.

Serving Suggestions

These crockpot steak bites can be served in various ways, depending on your preference. Here are a few serving suggestions:

â?? Serve the steak bites as an appetizer with toothpicks for easy snacking.

â?? Make a delicious steak bite sandwich by placing the cooked steak bites on a soft roll or baguette and topping them with your favorite condiments.

â?? Enjoy the steak bites on top of a bed of fluffy mashed potatoes or alongside roasted vegetables for a hearty meal.

FAQs

Q: Can I use frozen steak for this recipe?

A: Itâ??s best to use thawed steak for this recipe to ensure even cooking and the best texture. If using frozen steak, make sure to thaw it completely before cooking.

Q: Can I cook the steak bites on high heat instead of low?

A: While it is possible to cook the steak bites on high heat for a shorter amount of time, we recommend cooking them on low heat for a longer duration to achieve maximum tenderness.

Q: Can I make this recipe in the oven instead of a crockpot?

A: Yes, you can! To make this recipe in the oven, preheat your oven to 325Â°F (163Â°C). Follow the same steps for browning the steak bites in a skillet, then transfer them to a baking dish. Pour the beef broth over the steak bites and cover the baking dish with foil. Bake for 2-3 hours or until the steak bites are tender.

Final Thoughts

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There you have it â?? a simple and delicious recipe for crockpot steak bites. Whether youâ??re hosting a party or looking for a quick and easy weeknight dinner, these steak bites are sure to impress. Give this recipe a try and let us know how it turned out for you. Enjoy!

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1. Crockpot Recipes

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Author
rauf