

Crockpot Steak Bites



Ingredients:

2 lbs. (900g) sirloin steak, cut into bite-sized cubes
1/4 cup low-sodium soy sauce
1/4 cup of beef broth
2 tablespoons Worcestershire sauce
3 garlic cloves, minced
1 teaspoon onion powder
1/2 teaspoon smoked paprika
1/4 teaspoon black pepper
2 tablespoons of butter, cut into small pieces
Fresh parsley, chopped for garnish (optional)

Instructions:

Prep Time: 10 minutes | Cook Time: 4-5 hours (on low) |
Total Time: 4 hours 10 minutes - Servings: 4-6

Prepare Steak:

Pat steak cubes dry with paper towels to remove excess moisture. This helps them sear better.

Mix Marinade:

In a small bowl, whisk together soy sauce, beef broth, Worcestershire sauce, garlic, **onion powder, smoked paprika, and black pepper.**

Add to Crockpot:

Place the steak bites into the crockpot. Pour the marinade mixture over the steak, ensuring all pieces are well coated.

Add Butter:

Dot the steak bites with butter pieces for extra richness.

Cook:

Cover and cook on low for 4-5 hours or on high for 2-3 hours, until the steak bites are tender and cooked to your liking.

Serve:

Garnish with chopped parsley and serve warm. These steak bites are perfect over mashed potatoes, rice, or as an appetizer.