

Savory Pan-Seared Steak with Crispy Roasted Potatoes

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OVEN
425°F

TIME
15 min

TEMP
140°F

METHOD
Air fryer

INGREDIENTS

For the Steak:

2 thick-cut ribeye, strip, or filet mignon steaks
(6-8 oz each)

Salt and black pepper, to taste

1 tbsp olive oil

2 tbsp butter

2 garlic cloves, smashed

2 sprigs fresh thyme or rosemary (optional)

For the Roasted Potatoes:

4 medium russet potatoes, peeled and cubed

2 tbsp olive oil

1 tsp dried rosemary or thyme

1 tsp garlic powder

Salt and pepper, to taste

Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Step 1: Roast the Potatoes: Preheat oven to 425°F (220°C).
2. In a large bowl, toss cubed potatoes with olive oil, garlic powder, dried rosemary, salt, and pepper.
3. Spread in a single layer on a parchment-lined baking sheet.
4. Roast for 25-30 minutes, flipping halfway through, until crispy and golden.
5. Remove from oven and sprinkle with chopped parsley before serving.
6. Step 2: Sear the Steak: Season steaks generously with salt and black pepper on both sides.
7. Heat olive oil in a cast-iron or heavy skillet over medium-high heat until shimmering.
8. Add steaks and sear for 4-5 minutes per side, undisturbed, to form a crust.
9. In the last minute, add butter, smashed garlic, and herbs.
10. Tilt the pan and spoon the melted butter over the steak continuously for rich flavor.
11. Step 3: Check Doneness and Rest: Use a meat thermometer for accuracy: Medium-rare: 130°F (54°C)
12. Medium: 140°F (60°C)
13. Transfer steaks to a cutting board and rest for 5-7 minutes to keep juices inside.
14. Step 4: Plate and Serve: Slice steaks against the grain into thick slices.
15. Arrange on plates alongside roasted potatoes.
16. Spoon any pan juices over the sliced steak for added richness.

17. Serve immediately and enjoy the contrast of textures: tender steak, buttery garlic, and crispy potatoes.

TIPS FOR SUCCESS

Let steaks come to room temperature for even cooking.

Don't crowd the potatoes on the pan- space equals crisp .

For a spicier twist, add a pinch of smoked paprika or crushed red pepper to the potatoes.

Use a meat thermometer to ensure perfect doneness every time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savory-pan-seared-steak-with-crispy-roasted-potatoes/>