

Grilled Herb Steak with Fluffy Rice and Buttery Dinner Roll

When comfort meets flavor, you get this



OVEN
350°F

TIME
4 min

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INGREDIENTS

? For the Steak:

1 lb beef steak (ribeye or sirloin)

1 tsp salt

$\frac{1}{2}$ tsp black pepper

1 tsp garlic powder

1 tsp smoked paprika

1 tbsp olive oil

1 tbsp butter

1 tsp fresh thyme (optional)

? For the Savory Rice:

1 cup jasmine or basmati rice

2 cups beef broth

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp garlic powder

... tsp turmeric (optional for color)

? For the Dinner Rolls:

2 dinner rolls

1 tbsp melted butter (for brushing)

DIRECTIONS

- ? Prepare the Steak: Season steak generously with salt, pepper, garlic powder, and smoked paprika.
- Heat olive oil in a skillet over medium-high heat.
- Sear steak 3-4 minutes per side for medium-rare. Adjust for thickness and preferred doneness.
- Add butter and thyme to the pan and baste the steak for a final minute.
- Rest steak on a cutting board for 5 minutes before slicing.
- ? Cook the Rice: Rinse rice and combine in a pot with beef broth, salt, garlic powder, and turmeric.
- Bring to a boil, then cover and simmer for 15 minutes.
- Remove from heat, let sit 5 minutes, fluff with fork, and stir in butter.
- ? Prepare the Dinner Rolls: Warm rolls in a 350°F (175°C) oven for 5 minutes.
- Brush the tops with melted butter for a golden finish.
- ? Assemble and Serve: Plate the sliced steak beside a fluffy scoop of rice and a warm dinner roll.
- Serve hot and enjoy every bite of this cozy, flavorful plate.

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

Original recipe: <https://chefmaniac.com/grilled-herb-steak-with-fluffy-rice-and-buttery-dinner-roll/>