

## Juicy Grilled Steak with Crispy Potatoes and Roasted Broccoli

Grilled Steak with Roasted Potatoes and Broccoli



**OVEN**  
**400°F**

**TIME**  
**15 min**

**TEMP**  
**140°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Steak:

- 1 (12 oz) ribeye or sirloin steak
- 1 tsp salt
- $\frac{1}{2}$  tsp black pepper
- $\frac{1}{2}$  tsp garlic powder
- 1 tbsp olive oil
- 1 clove garlic, sliced
- 1 tbsp butter

For the Roasted Potatoes:

- 2 medium russet or Yukon gold potatoes, sliced
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp dried thyme or rosemary

For the Roasted Broccoli:

- 1 cup broccoli florets
- $\frac{1}{2}$  tbsp olive oil
- ... tsp salt
- ... tsp black pepper

? Instructions:

1 Roast the Potatoes and Broccoli:

Preheat your oven to 400°F (200°C).

Toss potato slices with olive oil, salt, pepper, and herbs. Spread evenly on a baking sheet.

Roast for 15 minutes, then flip.

Add broccoli florets to the sheet, tossing with olive oil, salt, and pepper.

Continue roasting for another 10-15 minutes, until

potatoes are crispy and broccoli is lightly charred.

#### 2 Grill the Steak:

Pat the steak dry and season with salt, pepper, and garlic powder.

Heat a grill pan or heavy skillet over medium-high heat. Add olive oil.

Sear steak for 3-4 minutes per side for medium-rare (adjust to taste).

In the final minute, add butter and sliced garlic.

Spoon melted garlic butter over the steak to baste.

Remove from heat and let the steak rest for 5 minutes.

#### 3 Plate and Serve:

Arrange the roasted potatoes and broccoli on a plate.

Slice the steak if desired, and place on top or alongside the vegetables.

Spoon over any remaining garlic butter from the pan. Serve hot and enjoy!

? Swaps & Options:

## DIRECTIONS

1. Roast the Potatoes and Broccoli:: Preheat your oven to 400°F (200°C).
2. Toss potato slices with olive oil, salt, pepper, and herbs. Spread evenly on a baking sheet.
3. Roast for 15 minutes, then flip.
4. Add broccoli florets to the sheet, tossing with olive oil, salt, and pepper.
5. Continue roasting for another 10-15 minutes, until potatoes are crispy and broccoli is lightly charred.
6. Grill the Steak:: Pat the steak dry and season with salt, pepper, and garlic powder.
7. Heat a grill pan or heavy skillet over medium-high heat. Add olive oil.
8. Sear steak for 3-4 minutes per side for medium-rare (adjust to taste).
9. In the final minute, add butter and sliced garlic. Spoon melted garlic butter over the steak to baste.
10. Remove from heat and let the steak rest for 5 minutes.
11. Plate and Serve:: Arrange the roasted potatoes and broccoli on a plate.
12. Slice the steak if desired, and place on top or alongside the vegetables.
13. Spoon over any remaining garlic butter from the pan. Serve hot and enjoy!
14. ? Swaps & Options: No steak? Substitute with pork chops, lamb loin, or a portobello mushroom steak.
15. No potatoes? Try sweet potatoes, parsnips, or carrots for a twist.
16. Add sauce: A drizzle of chimichurri or balsamic glaze takes it to another level.

17. Add crunch: Sprinkle the broccoli with toasted almonds or parmesan before serving.
18. ? Tips for Success: Room temperature steak = even cook. Let it sit for 20-30 minutes before searing.
19. Don't crowd the baking sheet. Space the veggies so they roast, not steam.
20. Let the steak rest. This locks in the juices and keeps it tender.
21. Use a meat thermometer. Aim for 130°F (medium-rare), 140°F (medium), or 150°F (medium-well).
22. ? Serving Suggestions & Pairings: Complete your steakhouse-inspired experience with these ChefManiac favorites:
23. Blueberry : Lemonade - crisp and refreshing with savory steak
24. Peanut : Butter Brownies - rich, chocolatey dessert to cap off your meal
25. Dorito : Casserole - perfect for your next savory dinner night

## TIPS FOR SUCCESS

Let it sit for 20-30 minutes before searing.

Space the veggies so they roast, not steam.

This locks in the juices and keeps it tender.

Aim for 130°F (medium-rare), 140°F (medium), or 150°F (medium-well). ?

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

Original recipe: <https://chefmaniac.com/juicy-grilled-steak-with-crispy-potatoes-and-roasted-broccoli/>