

## Creamy Mashed Potatoes and Juicy Steak with Rich Brown Gravy

Few meals are as satisfying as a perfectly seared



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For the Steak:

- 1 lb ribeye or sirloin steak
- 1 tbsp olive oil
- 1 tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 tbsp butter
- 1 tsp chopped parsley, for garnish

For the Brown Gravy:

- 2 tbsp butter
- 2 tbsp all-purpose flour
- $\frac{1}{2}$  cups beef broth
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$  tsp garlic powder

Salt and pepper, to taste

For the Mashed Potatoes:

- 2 large russet potatoes, peeled and cubed
- ... cup heavy cream

### DIRECTIONS

1. Make the Mashed Potatoes: Boil peeled and cubed potatoes in salted water for about 15 minutes, until fork-tender.
2. Drain and mash with butter, heavy cream, salt, and pepper until smooth and creamy.
3. Cover to keep warm while preparing steak and gravy.
4. Cook the Steak: Pat the steak dry and season generously with salt and pepper.
5. Heat olive oil in a skillet over medium-high heat.
6. Sear the steak for 3-4 minutes per side, depending on thickness and desired doneness.
7. Add butter to the pan and baste the steak for the last minute of cooking.
8. Transfer to a plate and let rest for 5 minutes to retain juices.
9. Make the Brown Gravy: In the same pan, melt butter over medium heat.
10. Whisk in flour and cook for about 1 minute, forming a roux.
11. Slowly whisk in the beef broth until smooth.
12. Add : Worcestershire sauce, garlic powder, salt, and pepper.
13. Simmer for 3-5 minutes, stirring frequently, until thickened.
14. Serve It Up: Slice the rested steak and plate over a generous scoop of mashed potatoes.
15. Drizzle with rich brown gravy and garnish with chopped parsley.

## SWAPS & NOTES

-tender meat, buttery potatoes, and a velvety sauce that ties it all together.

Whether you're feeding guests or treating yourself, this recipe brings the steakhouse home without the fuss.

Why I Love This Recipe This is comfort food done right .

The steak is seasoned simply and cooked to your liking, then elevated with a quick homemade gravy that's so much better than store-bought.

### TIPS FOR SUCCESS

Let your steak come to room temperature before cooking for an even sear.

Resting the steak is key-it locks in juices for maximum tenderness.

Use a potato ricer or masher for smooth mashed potatoes-avoid overmixing, which can make them gummy.

Keep gravy warm and stir often to prevent lumps.

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

Original recipe: <https://chefmaniac.com/creamy-mashed-potatoes-and-juicy-steak-with-rich-brown-gravy/>