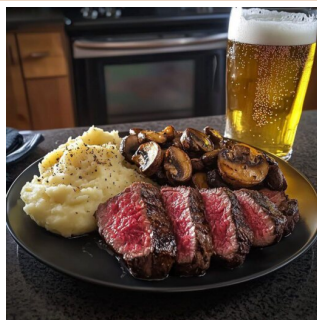


The Ultimate Grilled Steak Dinner with Herb Butter and Baked Potato

Craving a classic steakhouse meal without leaving your kitchen? This



OVEN
400°F

TIME
5 min

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INGREDIENTS

For the Steak:

2 ribeye or New York strip steaks (1-inch thick)

1 tbsp olive oil

1 tsp salt

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

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

$\frac{1}{2}$ tsp smoked paprika

For the Herb Butter:

4 tbsp unsalted butter, softened

1 tsp fresh parsley, chopped

1 tsp fresh thyme, chopped

1 clove garlic, minced

$\frac{1}{2}$ tsp lemon juice

For the Baked Potato:

2 large russet potatoes

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

$\frac{1}{2}$ cup sour cream

2 tbsp chopped chives

For the Garlic Bread:

2 slices French bread

2 tbsp butter, melted

$\frac{1}{2}$ tsp dried oregano

... tsp salt

DIRECTIONS

1. Prepare the Baked Potatoes: Preheat oven to 400°F (200°C).
2. Scrub the russet potatoes, poke holes with a fork, then rub with olive oil and salt.
3. Place directly on the oven rack or a baking sheet and bake for 50-60 minutes, until fork-tender.
4. Make the Herb Butter: In a small bowl, combine softened butter, parsley, thyme, garlic, and lemon juice.
5. Mix well, shape into a log, wrap in plastic, and refrigerate until firm.
6. Grill the Steaks: Preheat grill or skillet to high heat.
7. Rub steaks with olive oil and season with salt, pepper, garlic powder, and smoked paprika.
8. Grill for 4-5 minutes per side for medium-rare, or adjust for desired doneness.
9. Remove from grill and rest for 5 minutes. Top with a slice of herb butter just before serving.
10. Make the Garlic Bread: Preheat oven to 375°F (190°C).
11. Mix melted butter, minced garlic, oregano, and salt.
12. Brush over : French bread slices and toast for 5-7 minutes, until golden and crisp.
13. Assemble and Serve: Split the baked potatoes, top with sour cream and chives.
14. Plate alongside your grilled steak and garlic bread. Serve warm and enjoy every bite.

SWAPS & NOTES

Steak Cuts : Sirloin and strip loin work well if ribeye isn't available.

Use a cast iron skillet or broiler for a great sear.

Herbs : Use rosemary or basil if you don't have thyme or parsley.

Baked Potato Shortcut : Microwave for 5 minutes, then finish in the oven for crispy skin.

TIPS FOR SUCCESS

Resting the steak is key-this locks in the juices.

Use a meat thermometer for perfect doneness (130°F for medium-rare).

Soften butter at room temp for 30 minutes for easy mixing.

Add a salad or grilled veggies for a balanced plate.

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

Original recipe: <https://chefmaniac.com/the-ultimate-grilled-steak-dinner-with-herb-butter-and-baked-potato/>