

Steak au Poivre with Garlic Butter Potatoes and Cheesy Broccoli - A French-Inspired Comfort Classic

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OVEN
400°F

TIME
20 min

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INGREDIENTS

For the Steak:

1 ribeye or NY strip steak

1 tbsp olive oil

1 tbsp butter

‰ tsp salt

‰ tsp black pepper

‰ tsp garlic powder

‰ tsp smoked paprika

‰ tsp Worcestershire sauce

For the Veggie SautØ:

‰ green bell pepper, sliced

‰ onion, sliced

2 cloves garlic, minced

For the Garlic Butter Potatoes:

2 cups baby potatoes, halved

‰ tsp paprika

Salt and black pepper, to taste

1 tbsp butter, melted (for tossing)

For the Cheesy Broccoli:

1‰ cups broccoli florets

‰ tsp pepper

‰ tbsp butter

‰ cup shredded cheddar cheese

DIRECTIONS

1. Roast the Potatoes: Preheat oven to 400°F (200°C).
2. Toss halved baby potatoes with olive oil, garlic powder, paprika, salt, and pepper.
3. Spread on a baking sheet and roast for 25-30 minutes, until crispy and tender.
4. Toss with melted butter just before serving.
5. Sear the Steak: Season steak with salt, pepper, garlic powder, paprika, and a drizzle of Worcestershire sauce.
6. Heat olive oil in a skillet over medium-high heat.
7. Sear steak for 3-4 minutes per side for medium-rare.
8. Add butter in the last minute and baste.
9. Remove and let rest for 5 minutes before slicing.
10. SautØ Peppers and Onions: In the same skillet, add sliced bell peppers, onion, and garlic.
11. SautØ for 3-4 minutes, until softened and lightly caramelized.
12. Optional: drizzle with extra Worcestershire sauce for flavor.
13. Steam the Broccoli: Steam broccoli florets for 5 minutes, until tender.
14. Toss with butter, salt, and pepper.
15. Sprinkle with cheddar cheese and let melt before serving.
16. Assemble and Serve: Plate steak, top with the sautØed veggies.
17. Add a generous scoop of crispy garlic potatoes and

cheesy broccoli on the side.

- 18.** Garnish with parsley or a squeeze of lemon, if desired.

SWAPS & NOTES

Cheese Option : Use Gruyère or Swiss for a fancier broccoli twist.

Broccoli Alternative : Cauliflower or green beans also work great with the cheesy topping.

Steak Tip : Let it rest at room temp for 20 minutes before cooking for an even sear.

TIPS FOR SUCCESS

Don't overcrowd the skillet when searing-use a hot pan for best results.

Resting the steak keeps it juicy and flavorful.

Let cheese melt naturally on hot broccoli for creamy texture without overcooking.

Use parchment paper for easy cleanup on the potato sheet pan.

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

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