

This Garlic Butter Steak & Brie Melt on a Croissant Is Restaurant-Level Comfort

Black Garlic Butter Steak & Brie Croissant Melt



OVEN
350°F

TIME
2 min

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INGREDIENTS

1 lb steak, thinly sliced

4 croissants

4 oz brie cheese, sliced

4 tbsp black garlic butter

Salt and pepper, to taste

Fresh parsley, chopped for garnish

Ingredient Notes & Swaps:

Steak: Use ribeye, sirloin, or even leftover roast beef—just slice thin for a melt-in-your-mouth texture.

Black Garlic Butter: You can buy it pre-made or mash roasted black garlic cloves into softened butter with a pinch of salt.

Brie Cheese: Its mild creaminess is perfect here, but camembert or even fontina would work too.

Croissants: Bakery-fresh is ideal—flaky and slightly sweet to contrast the savory richness.

Step-by-Step Instructions:

Preheat Your OvenSet to 350°F. Line a baking sheet with parchment paper.

Cook the SteakHeat a skillet over medium-high. Season steak slices with salt and pepper. Sear quickly—1-2 minutes per side—until just cooked through. Set aside.

Prep the CroissantsSlice croissants in half horizontally. Spread a tablespoon of black garlic butter on each half.

Build the MeltLayer brie cheese on the bottom half of each croissant. Add warm steak slices, then more brie on top. Close the sandwiches with the top croissant halves.

Bake Until MeltedPlace sandwiches on the baking sheet and bake for 5-7 minutes, until the cheese is melted and the croissants are slightly crisp.

ServeSprinkle with fresh parsley and serve hot. Add a drizzle of balsamic glaze if you're feeling fancy.

Tips for Success:

Slice your steak thin: It ensures quick cooking and a tender bite in every layer.

Don't overbake: Brie melts quickly. Watch closely to avoid burning the croissants.

Use room-temp brie: It melts more evenly and layers more easily than cold brie.

Serving Suggestions & Pairings:

Beer Cheese Dip - as a creamy, savory appetizer

Crockpot Nacho Dip - for a hearty party spread

Dorito Casserole - bold and comforting contrast

Sheet Pan Quesadillas - for a customizable side or second option

Chicken Enchiladas - if you're planning a comforting buffet

Storage & Leftovers:

Fridge: Store in foil or an airtight container for up to 2 days.

Reheat: Warm in the oven at 350°F for 5-7 minutes or until heated through. Avoid microwaving-croissants get soggy.

Make-ahead tip: Cook the steak and prep the butter ahead. Assemble and bake just before serving.

More Recipes You'll Love:

Beer Cheese Dip - perfect for dipping chips or bread

Dorito Casserole - craveable and crunchy

DIRECTIONS

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12. Crockpot : Nacho Dip - for a hearty party spread
13. Dorito : Casserole - bold and comforting contrast
14. Sheet : Pan Quesadillas - for a customizable side or

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19. More Recipes You'll Love: Love luxurious comfort food with bold flavor? Try these next:
20. Beer : Cheese Dip - perfect for dipping chips or bread
21. Dorito : Casserole - craveable and crunchy
22. Crockpot : Nacho Dip - ideal for parties or potlucks
23. Sheet : Pan Quesadillas - simple and satisfying
24. Chicken : Enchiladas - a go-to crowd favorite
25. Final Thoughts: This Black Garlic Butter Steak & Brie Croissant Melt is what happens when indulgent ingredients come together in the simplest way possible. It's buttery, melty, savory, and absolutely satisfying. Whether you're making it for brunch, lunch, or an upscale dinner with minimal effort, this melt delivers every time.

SWAPS & NOTES

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