

Garlic Butter Steak and Potatoes Skillet - One-Pan Perfection

When you're craving something hearty, garlicky, and soul-satisfying, this



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1½ lbs sirloin steak, cut into 1-inch cubes
- 1 lb baby potatoes, quartered
- 4 tbsp butter, divided
- 5 cloves garlic, minced
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, chopped
- Salt and pepper, to taste
- 2 tbsp olive oil
- Fresh parsley, chopped, for garnish

DIRECTIONS

- 1. Boil the Potatoes:** Place quartered baby potatoes in a large pot of salted water. Bring to a boil and cook for 10 minutes, or until just fork-tender. Drain and set aside.
- 2. Sear the Steak:** While the potatoes are cooking, heat 1 tbsp olive oil in a large skillet over medium-high heat. Season steak cubes with salt and pepper, then sear in a single layer for 1-2 minutes per side until browned but not fully cooked. Remove from skillet and set aside.
- 3. Crisp the Potatoes:** In the same skillet, add 1 tbsp olive oil and 2 tbsp butter. Add the boiled potatoes, season with salt and pepper, and cook for 5-7 minutes, stirring occasionally, until golden and crispy. Remove and set aside with the steak.
- 4. Make the Garlic Herb Butter:** Reduce heat to medium. Add the remaining 2 tbsp butter to the skillet. Once melted, stir in minced garlic, thyme, and rosemary. Sauté for 1 minute, until fragrant.
- 5. Bring it All Together:** Return the steak and potatoes to the skillet. Toss everything to coat in the garlic herb butter, and cook for 1-2 minutes more until the steak is cooked through.
- 6. Garnish & Serve:** Sprinkle with fresh chopped parsley and serve immediately—straight from the skillet if you're feeling rustic.

SWAPS & NOTES

-plus, it's naturally gluten-free and endlessly satisfying.

Potatoes : Baby Yukon golds or red potatoes get nice and crispy when pan-fried.

Herbs : Fresh herbs elevate the flavor, but dried can be

substituted in a pinch-use half the amount.

Butter : Don't skimp-real butter makes the garlic sauce shine.

??? Step-by-Step Instructions 1.

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

Original recipe: <https://chefmaniac.com/garlic-butter-steak-and-potatoes-skillet-one-pan-perfection/>