

## How to Make the Best Pepper Steak with Garlic Roasted Potatoes

Pepper Steak with Garlic Butter Potatoes & Cheesy Broccoli



**OVEN**  
**400°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Steak:

- 1 ribeye or NY strip steak
- 1 tbsp olive oil
- 1 tbsp butter
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp Worcestershire sauce

For the Veggies:

- $\frac{1}{2}$  green bell pepper, sliced
- $\frac{1}{2}$  onion, sliced
- 2 cloves garlic, minced

For the Potatoes:

- 2 cups baby potatoes, halved
- $\frac{1}{2}$  tsp paprika
- 1 tbsp melted butter

For the Cheesy Broccoli:

- $\frac{1}{2}$  cups broccoli florets
- $\frac{1}{2}$  cup shredded cheddar cheese
- Salt & pepper to taste
- $\frac{1}{2}$  tsp butter

### DIRECTIONS

- 1. Roast the Garlic Butter Potatoes:** Preheat your oven to 400°F (200°C). Toss halved baby potatoes with olive oil, salt, pepper, garlic powder, and paprika. Roast on a baking sheet for 25-30 minutes until golden and crispy. Toss with melted butter just before serving.
- 2. Sear the Steak:** Heat olive oil in a skillet over medium-high heat. Pat the steak dry and season with salt, black pepper, garlic powder, and smoked paprika. Sear 3-4 minutes per side until nicely browned. Add butter, baste for 30 seconds, then remove from heat and rest for 5 minutes.
- 3. SautØ the Peppers & Onions:** Using the same skillet, add sliced green pepper, onion, and minced garlic. SautØ 3-4 minutes until softened and golden. Finish with a drizzle of Worcestershire sauce and stir to coat.
- 4. Steam the Cheesy Broccoli:** Steam broccoli florets for about 5 minutes or until just tender. Toss with butter, salt, and pepper. Sprinkle shredded cheddar cheese on top while warm so it melts beautifully.
- 5. Assemble & Serve:** Slice the steak if desired, and top with the sautØed peppers and onions. Serve alongside a pile of crispy garlic butter potatoes and gooey cheesy broccoli for a full, satisfying plate.

### SWAPS & NOTES

Steak Cuts: Use sirloin for a leaner option or filet for something more tender.

Cheese Choices: Try Monterey Jack or a spicy pepper jack for the broccoli.

Add Heat: Sprinkle red chili flakes or cayenne into the potato seasoning for a spicy kick.

Vegetarian Version: Swap the steak for grilled portobello mushrooms-still flavorful and hearty. ?

## TIPS FOR SUCCESS

**Rest the Steak:** Always let your steak rest after cooking to keep the juices inside.

**Even Potato Cooking:** Cut potatoes into similar sizes so they roast evenly.

**Use One Pan:** For less cleanup, sauté the veggies and steak in the same pan-it builds flavor! ?

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

Original recipe: <https://chefmaniac.com/how-to-make-the-best-pepper-steak-with-garlic-roasted-potatoes/>