

Ultimate Steak & Eggs with Crispy Fries and Bacon

Steak & Eggs with Fries and Bacon: A Hearty Classic Done Right ????



OVEN
425°F

TIME
4 min

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INGREDIENTS

? The Steak:

2 ribeye or sirloin steaks

Salt and pepper to taste

1 tbsp olive oil

2 tbsp butter

2 garlic cloves, crushed

Optional: 1 sprig rosemary or thyme

Season steaks generously with salt and pepper.

Heat olive oil in a skillet over medium-high heat.

Sear each steak for 3-4 minutes per side (for medium-rare) or until done to your liking.

Add butter, garlic, and herbs. Baste for 1 minute.

Let steaks rest for 5 minutes before slicing.

? The Eggs:

4 large eggs

1 tbsp butter

Salt and pepper

Heat butter in a nonstick skillet over medium heat.

Cook eggs as desired-sunny-side up, scrambled, or over-easy.

Season and set aside.

? The Fries:

4 russet potatoes, cut into fries

2 tbsp vegetable oil

Optional: paprika or garlic powder

Soak fries in cold water for 30 minutes. Drain and

pat dry.

Toss with oil, salt, and any extra seasonings.

Bake at 425°F (220°C) for 25-30 minutes, flipping halfway.

? The Bacon:

8 slices of bacon

Cook bacon in a skillet until crispy.

Drain on paper towels.

DIRECTIONS

1. ? The Steak: Ingredients:
2. 2 ribeye or sirloin steaks
3. Salt and pepper to taste
4. 1 tbsp olive oil
5. 2 tbsp butter
6. 2 garlic cloves, crushed
7. Optional: 1 sprig rosemary or thyme
8. Instructions:
9. Season steaks generously with salt and pepper.
10. Heat olive oil in a skillet over medium-high heat.
11. Sear each steak for 3-4 minutes per side (for medium-rare) or until done to your liking.
12. Add butter, garlic, and herbs. Baste for 1 minute.
13. Let steaks rest for 5 minutes before slicing.
14. ? The Eggs: Ingredients:
15. 4 large eggs
16. 1 tbsp butter
17. Salt and pepper
18. Heat butter in a nonstick skillet over medium heat.
19. Cook eggs as desired-sunny-side up, scrambled, or over-easy.
20. Season and set aside.
21. ? The Fries: Ingredients:
22. 4 russet potatoes, cut into fries
23. 2 tbsp vegetable oil
24. Optional: paprika or garlic powder
25. Soak fries in cold water for 30 minutes. Drain and pat dry.

TIPS FOR SUCCESS

Let your steak come to room temperature before cooking for even results.

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

Baking the fries ensures they get crispy without deep frying.

Delicious Pairings One-Pan Breakfast Bake - A great make-ahead brunch option.

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

Original recipe: <https://chefmaniac.com/ultimate-steak-eggs-with-crispy-fries-and-bacon/>