

## Juicy Steak with Creamy Garlic Sauce - A Decadent Dinner Favorite

Juicy Steak with Creamy Garlic Sauce: Restaurant-Style Dinner at Home



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 4 beef steaks (sirloin or ribeye recommended)
- 2 tbsp olive oil
- 2 tbsp butter
- Salt & pepper to taste
- 3 garlic cloves, minced
- 1 cup heavy cream
- ... cup beef or chicken stock
- 1 tsp Dijon mustard
- ‰ tsp dried thyme
- Fresh parsley, chopped, for garnish

#### Instructions:

1. Sear the Steaks:
2. Build the Sauce:
3. Bring It Together:
4. Serve:

#### Pro Tips for Success:

Room temperature steaks: Let your steaks sit out for 20-30 minutes before cooking for a more even cook.

Sear don't steam: A hot skillet ensures a golden crust. Avoid overcrowding the pan.

Customize the sauce: Add mushrooms or shallots for an earthy twist, or a splash of white wine for depth.

#### What to Serve With Steak & Garlic Sauce:

Sheet Pan Quesadillas for a cheesy, crispy contrast

Crockpot Nacho Dip to make it feel like steak night with sides

3-Ingredient Egg Wrap for a light, protein-packed bite

Dorito Casserole for a fun, crunchy companion

Instant Pot Lasagna when you're really going all-in on indulgence

Leftovers & Storage:

Store leftovers in an airtight container for up to 3 days.

Reheat gently on the stove or microwave in 30-second intervals.

Freeze cooked steak without sauce for up to 2 months.

Final Thoughts:

## DIRECTIONS

- 1. Sear the Steaks:** Heat the olive oil and butter in a large skillet over medium-high heat. Season your steaks generously with salt and pepper. Sear for 3-4 minutes per side (for medium-rare), adjusting based on your preferred doneness. Remove steaks and set aside to rest.
- 2. Build the Sauce:** In the same skillet, reduce heat to medium. Add the minced garlic and sauté for about 30 seconds—just until fragrant. Pour in the cream and stock. Stir in mustard, thyme, and season with salt and pepper.
- 3. Let simmer** for 3-4 minutes, stirring occasionally, until slightly thickened.
- 4. Bring It Together:** Return steaks to the skillet. Spoon sauce over the top and let them warm together for 1-2 minutes.
- 5. Serve:** Plate the steaks with generous drizzles of creamy garlic sauce. Finish with chopped fresh parsley for a pop of color and flavor.
- 6. Pro Tips for Success:** Room temperature steaks: Let your steaks sit out for 20-30 minutes before cooking for a more even cook.
- 7. Sear don't steam:** A hot skillet ensures a golden crust. Avoid overcrowding the pan.
- 8. Customize the sauce:** Add mushrooms or shallots for an earthy twist, or a splash of white wine for depth.
- 9. What to Serve With Steak & Garlic Sauce:** Sheet Pan Quesadillas for a cheesy, crispy contrast
- 10. Crockpot :** Nacho Dip to make it feel like steak night with sides

11. 3-Ingredient Egg Wrap for a light, protein-packed bite
12. Dorito : Casserole for a fun, crunchy companion
13. Instant : Pot Lasagna when you're really going all-in on indulgence
14. Leftovers & Storage: Store leftovers in an airtight container for up to 3 days.
15. Reheat gently on the stove or microwave in 30-second intervals.
16. Freeze cooked steak without sauce for up to 2 months.
17. Final Thoughts: When juicy steak meets a creamy garlic sauce, magic happens. This dish is high on flavor and low on fuss-perfect for busy weeknights or romantic dinners at home. Give it a try and tag me with your delicious results!
18. If you loved this, explore more comfort favorites on ChefManiac and follow for more mouthwatering meal ideas.

## TIPS FOR SUCCESS

Room temperature steaks : Let your steaks sit out for 20-30 minutes before cooking for a more even cook.

Sear don't steam : A hot skillet ensures a golden crust.

Customize the sauce : Add mushrooms or shallots for an earthy twist, or a splash of white wine for depth.

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