

Garlic Butter Steak and Potatoes: Easy One-Pan Meal

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OVEN
400°F

TIME
25 min

TEMP
140°F

PRINT
Recipe Card

INGREDIENTS

- 1 ½ pounds sirloin steak, cut into bite-sized pieces (top sirloin or flat iron are good choices)
- 1 ½ pounds baby potatoes, halved (small red, Yukon Gold, or creamer potatoes)
- 4 tablespoons olive oil, divided
- 6 cloves garlic, minced (freshly minced for best flavor)
- 4 tablespoons unsalted butter, divided
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon dried oregano
- Salt and pepper to taste
- Fresh parsley, chopped for garnish

Swaps and Notes:

Steak Cut: While sirloin is excellent, you can use other cuts like ribeye, strip steak, or even tenderloin for a more premium dish. Adjust cooking time for doneness.

Potatoes: Baby potatoes are convenient, but you can use larger potatoes (like russets or Yukon golds) cut into 1-inch chunks. Sweet potatoes could also be a delicious alternative.

Garlic: 6 cloves provide a strong garlic flavor. Adjust up or down based on your preference. Garlic powder (about 1.5 tsp) could be used in a pinch, but fresh is far superior here.

Butter: Unsalted butter allows you to control the seasoning precisely. If using salted butter, reduce

the added salt slightly.

Herbs: Fresh herbs (1 tablespoon chopped fresh thyme, 1 tablespoon chopped fresh rosemary, 1 tablespoon chopped fresh oregano) can be used for an even more vibrant flavor.

Spice: A pinch of red pepper flakes could be added to the garlic butter for a subtle kick.

Broth: A splash of beef broth (... cup) can be added to the skillet with the garlic and herbs for a richer sauce, if desired.

Directions:

Preheat Oven: Begin by preheating your oven to 400°F (200°C). This temperature is perfect for getting those potatoes nice and golden.

Roast Potatoes: In a large mixing bowl, toss the halved baby potatoes with 2 tablespoons of olive oil, a good pinch of salt, and a dash of black pepper. Make sure they're all evenly coated. Spread the seasoned potatoes out in a single layer on a baking sheet. Roast in the preheated oven for 25 minutes, or until they are beautifully golden brown on the outside and tender when pierced with a fork.

Sear Steak: While the potatoes are roasting, heat 2 tablespoons of olive oil in a large skillet (preferably cast iron or heavy-bottomed) over medium-high heat. Once the oil is shimmering and hot, add the bite-sized steak pieces to the skillet in a single layer. Cook until browned on all sides and cooked to your desired level of doneness. For medium-rare, this usually takes about 7 minutes total, turning occasionally. Remember that steak will continue to cook slightly after removal.

Remove the cooked steak from the skillet and set it aside on a clean plate.

Make Garlic Herb Butter Sauce: In the same skillet (don't clean it-those browned bits from the steak are full of flavor!), melt 2 tablespoons of unsalted butter over medium heat. Add the minced garlic and cook until it's fragrant, about 1 minute, being careful not to burn it. Stir in the dried thyme, dried rosemary, and dried oregano. Cook for about 30 seconds more, letting the herbs become aromatic.

Combine Steak & Sauce: Return the cooked steak pieces to the skillet with the garlic herb butter sauce. Toss the steak well to coat every piece in the flavorful butter. Cook for an additional 3-4 minutes, stirring occasionally, allowing the flavors to meld together and the steak to warm through.

Add Potatoes & Final Butter: Remove the roasted potatoes from the oven and carefully add them to the skillet with the steak. Add the remaining 2 tablespoons of unsalted butter over the steak and potatoes. Toss everything together gently until well combined and coated in the melted butter.

Season with additional salt and pepper to taste if needed.

Serve: Transfer the garlic butter steak and potatoes to serving plates. Garnish generously with fresh chopped parsley for a pop of color and freshness. Serve hot and enjoy every delicious bite!

Tips for Success:

Hot Skillet for Steak: Ensure your skillet is hot before adding the steak. This creates a good sear and locks in juices. Don't overcrowd the pan, as this will steam the meat instead of searing it.

Don't Overcook Steak: Steak bites cook quickly. For tender results, cook to your preferred doneness (e.g., 135°F for medium-rare, 140°F for medium, 145°F for medium-well).

Even Potato Size: Halving the baby potatoes ensures they roast evenly. For larger potatoes, cut into uniform 1-inch chunks.

Single Layer Roasting: Spread potatoes in a single layer on the baking sheet for maximum crispiness. If overcrowded, they will steam.

Fresh Garlic & Herbs: While dried herbs work, fresh minced garlic and fresh herbs (if available) will elevate the flavor even further.

Rest the Steak (briefly): Even for bite-sized pieces, a minute or two of rest after searing helps keep them juicy before adding to the sauce.

Serving Suggestions and Pairings:

A crisp green salad with a light vinaigrette to provide a fresh contrast.

DIRECTIONS

- 1. Preheat : Oven:** Begin by preheating your oven to 400°F (200°C). This temperature is perfect for getting those potatoes nice and golden.
- 2. Roast : Potatoes:** In a large mixing bowl, toss the halved baby potatoes with 2 tablespoons of olive oil, a good pinch of salt, and a dash of black pepper. Make sure they're all evenly coated. Spread the seasoned potatoes out in a single layer on a baking sheet. Roast in the preheated oven for 25 minutes, or until they are beautifully golden brown on the outside and tender when pierced with a fork.
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14. **Serving Suggestions and Pairings:** This Garlic Butter Steak and Potatoes dish is a wonderfully complete meal on its own. However, you can complement its richness with simple side dishes:
 15. A crisp green salad with a light vinaigrette to provide a fresh contrast.
 16. Steamed or roasted asparagus or green beans for extra vegetables.
 17. Warm, crusty bread for soaking up any leftover garlic butter sauce.
 18. For other hearty and flavorful main dishes, consider:
19. **My This : Tomato Skillet with Okra and Sausage** is My Favorite Quick Dinner Packed with Southern Flavor for another satisfying one-pan meal.
20. A comforting bowl of : This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
21. **Storage and Leftover Tips:** Leftover Garlic Butter Steak and Potatoes can be stored in an airtight container in the refrigerator for up to 2-3 days. When reheating, it's best to do so gently to avoid overcooking the steak and making it tough. You can warm individual portions in the microwave, or spread

them on a baking sheet and reheat in a preheated oven at 300°F (150°C) until warmed through. Add a tiny splash of beef broth or water if the dish seems dry.

22. More Recipes You Will Love: If you enjoyed the comforting and flavorful nature of this steak and potato dish, you'll love exploring some of these other fantastic main dishes:
23. For another comforting meat dish, check out : These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays.
24. If you're into flavorful one-pan meals, my : This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is a must-try.
25. And for a super convenient and tasty start to your day, my This One-Pan Breakfast Bake Will Make You Skip is fantastic.

SWAPS & NOTES

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

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