

Garlic Butter Steak and Potatoes: Your New Go-To Weeknight Meal

Garlic Butter Steak and Potatoes: A Hearty, Flavorful Dinner in Under an Hour!



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

- 2 large ribeye or sirloin steaks (about 1-inch thick, or your favorite cut)
- 1 1/2 pounds baby potatoes, halved (Yukon Gold or red potatoes work great)
- 4 tablespoons olive oil, divided
- Salt and pepper to taste
- 6 tablespoons unsalted butter
- 6 cloves garlic, minced (don't skimp on the garlic!)
- 1 tablespoon fresh thyme leaves
- 1 tablespoon fresh rosemary leaves, chopped
- 1 tablespoon fresh parsley, chopped (for garnish and flavor)

Swaps and Notes:

Steak: While ribeye and sirloin are fantastic choices for this dish due to their flavor and tenderness, you can also use New York strip or even a leaner cut like flank steak (slice against the grain for tenderness). Adjust cooking times based on thickness and preferred doneness.

Potatoes: Baby potatoes are perfect because they cook quickly and get beautifully crispy. If you only have larger potatoes, cut them into 1-inch chunks.

Olive Oil: A good quality olive oil for searing is important for flavor and a nice crust.

Butter: Unsalted butter allows you to control the saltiness of the dish. If using salted butter,

reduce the added salt in the garlic butter.

Herbs: Fresh herbs are highly recommended for the best flavor in the garlic butter. If you only have dried, use about 1/3 the amount (e.g., 1 teaspoon dried thyme for 1 tablespoon fresh).

Garlic: Six cloves might seem like a lot, but it mellows out beautifully in the butter, giving a rich, aromatic flavor without being overpowering.

Step-by-Step Directions:

Prepare the Potatoes: Preheat your oven to 400°F (200°C).

In a large bowl, toss the halved baby potatoes with 2 tablespoons of olive oil, and season generously with salt and pepper.

Spread them out in a single layer on a large baking sheet. Ensure they're not overcrowded, or they'll steam instead of roast.

Roast for 20-25 minutes, or until the potatoes are tender inside and beautifully golden and crispy on the outside.

Cook the Steaks: While the potatoes are roasting, heat the remaining 2 tablespoons of olive oil in a large, heavy skillet (cast iron or stainless steel works best) over medium-high heat until it shimmers and just begins to smoke.

Season the steaks generously on both sides with salt and pepper.

Carefully place the seasoned steaks in the hot skillet. Sear for 3-4 minutes on each side for medium-rare (internal temperature of 130-135°F / 54-57°C), or until they reach your desired level of doneness. Use a meat thermometer for accuracy.

Remove the steaks from the skillet and let them rest on a cutting board or plate. Tent them loosely with foil to keep warm and allow the juices to redistribute - this is crucial for a tender, juicy steak!

Make the Garlic Butter: In the same skillet (don't clean it! Those browned bits are flavor!), reduce the heat to medium.

Add the 6 tablespoons of unsalted butter and let it melt.

Stir in the minced garlic, fresh thyme, and fresh rosemary. Cook for 1-2 minutes, stirring constantly, until the garlic is fragrant and the herbs are well combined with the melted butter. Be careful not to burn the garlic.

Combine and Serve: Add the hot roasted potatoes to the skillet with the fragrant garlic butter. Toss gently to coat the potatoes evenly in the delicious sauce.

Slice the rested steaks against the grain into thick pieces.

Serve the sliced steaks alongside the garlic butter potatoes. Drizzle any extra garlic butter sauce

from the skillet over the top of both the steak and potatoes. Garnish with chopped fresh parsley for a final flourish.

Tips for Success:

Dry Steaks for Best Sear: Pat your steaks thoroughly dry with paper towels before seasoning. Moisture on the surface will prevent a good sear.

Hot Skillet: Ensure your skillet is screaming hot before adding the steaks to get that beautiful crust.

Don't Crowd the Pan: Whether it's potatoes on the baking sheet or steaks in the skillet, ensure there's enough space for air circulation. This promotes browning and crispiness.

DIRECTIONS

1. This meal comes together efficiently, with the potatoes roasting while you cook the steak and sauce.
2. Prepare the : Potatoes: Preheat your oven to 400°F (200°C).
3. In a large bowl, toss the halved baby potatoes with 2 tablespoons of olive oil, and season generously with salt and pepper.
4. Spread them out in a single layer on a large baking sheet. Ensure they're not overcrowded, or they'll steam instead of roast.
5. Roast for 20-25 minutes, or until the potatoes are tender inside and beautifully golden and crispy on the outside.
6. Cook the : Steaks: While the potatoes are roasting, heat the remaining 2 tablespoons of olive oil in a large, heavy skillet (cast iron or stainless steel works best) over medium-high heat until it shimmers and just begins to smoke.
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9. Remove the steaks from the skillet and let them rest on a cutting board or plate. Tent them loosely with foil to keep warm and allow the juices to redistribute - this is crucial for a tender, juicy steak!
10. Make the : Garlic Butter: In the same skillet (don't clean it! Those browned bits are flavor!), reduce the

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11. Add the 6 tablespoons of unsalted butter and let it melt.
12. Stir in the minced garlic, fresh thyme, and fresh rosemary. Cook for 1-2 minutes, stirring constantly, until the garlic is fragrant and the herbs are well combined with the melted butter. Be careful not to burn the garlic.
13. Combine and : Serve: Add the hot roasted potatoes to the skillet with the fragrant garlic butter. Toss gently to coat the potatoes evenly in the delicious sauce.
14. Slice the rested steaks against the grain into thick pieces.
15. Serve the sliced steaks alongside the garlic butter potatoes. Drizzle any extra garlic butter sauce from the skillet over the top of both the steak and potatoes. Garnish with chopped fresh parsley for a final flourish.
16. Tips for Success: Dry Steaks for Best Sear: Pat your steaks thoroughly dry with paper towels before seasoning. Moisture on the surface will prevent a good sear.
17. Hot : Skillet: Ensure your skillet is screaming hot before adding the steaks to get that beautiful crust.
18. Don't : Crowd the Pan: Whether it's potatoes on the baking sheet or steaks in the skillet, ensure there's enough space for air circulation. This promotes browning and crispiness.
19. Rest the : Steak: This is arguably the most important step for juicy steak! Don't skip it.
20. Don't : Burn the Garlic: Garlic can burn quickly. Keep the heat at medium and watch it closely when it's in the butter.
21. Serving Suggestions and Pairings: This Garlic Butter Steak and Potatoes dish is a complete meal in itself, but a simple side can enhance the experience. A crisp green salad with a light vinaigrette or some steamed green beans would offer a nice contrast. For a beverage pairing, a bold Cabernet Sauvignon or a robust Zinfandel would complement the rich flavors beautifully. If you're looking for other savory and comforting main dishes, you might also enjoy my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor or my hearty This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort.
22. Storage and Leftover Tips: Leftover Garlic Butter Steak and Potatoes are best stored in an airtight container in the refrigerator for up to 2-3 days. While best fresh, you can gently reheat the potatoes in a skillet or the oven to re-crisp them. Reheat steak slices carefully in a lightly oiled pan over low heat or in a 250°F (120°C) oven to avoid overcooking. The garlic butter sauce can be stored and reheated with the leftovers.
23. More Recipes You Will Love: If you enjoyed the hearty and flavorful simplicity of this dish, be sure to check out some of my other favorite savory recipes:

24. For another comforting classic, try my : Classic Spaghetti Recipe with Homemade Sauce.
25. If you're looking for an impressive and easy appetizer, my This Baked Kosher Salami Is My Favorite Easy Appetizer With Big Flavor is a fantastic choice.

SWAPS & NOTES

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If you only have larger potatoes, cut them into 1-inch chunks.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/garlic-butter-steak-and-potatoes-your-new-go-to-weeknight-meal/>