

Herb-Glazed Steak with Crispy Roasted Potato Wedges: Gourmet Dinner at Home

Herb-Glazed Steak with Roasted Potato Wedges: Your Gourmet Dinner at Home



OVEN
400°F

TIME
30-35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 ribeye steaks (or preferred cut, about 1-1.5 inches thick)
- 1 tablespoon olive oil (for searing steak)
- Salt and pepper, to taste (for steak)
- 2 tablespoons butter (for basting steak)
- 2 cloves garlic, smashed
- 2 sprigs rosemary (or thyme, for basting)
- 1 tablespoon fresh parsley, finely chopped (for garnish)
- 4 large potatoes (e.g., Russet or Yukon Gold), cut into wedges
- 1 tablespoon olive oil (for potatoes)
- 1 teaspoon dried rosemary (for potatoes)
- 1/2 teaspoon garlic powder (for potatoes)
- 1/2 teaspoon smoked paprika (for potatoes)
- Salt and pepper, to taste (for potatoes)

DIRECTIONS

- Let's get this delicious Herb-Glazed Steak with Roasted Potato Wedges cooking!
- Prepare the : Potato Wedges:** Preheat your oven to 400°F (200°C). In a large bowl, toss the potato wedges with 1 tablespoon olive oil, 1 teaspoon dried rosemary, 1/2 teaspoon garlic powder, 1/2 teaspoon smoked paprika, and season generously with salt and pepper to taste. Arrange the seasoned wedges in a single layer on a large baking sheet, ensuring they are not overcrowded for maximum crispiness. Roast for 30-35 minutes, flipping them halfway through, until they are beautifully golden brown and crispy on the edges, and tender inside.
- Cook the : Steak:** While the potatoes are roasting, prepare your steaks. Pat the ribeye steaks dry with paper towels. Season generously on both sides with salt and pepper. Heat 1 tablespoon olive oil in a large, heavy-bottomed skillet (cast iron works great) over medium-high heat until shimmering and just starting to smoke. Add the seasoned steaks to the hot pan and sear for 3-4 minutes on each side until you achieve a beautiful, caramelized crust.
- Baste the : Steak:** Lower the heat to medium-low. Add 2 tablespoons butter, 2 smashed garlic cloves, and 2 sprigs rosemary (or thyme) to the pan. Tilt the pan slightly to pool the butter and herbs, and use a spoon to continuously baste the steaks with the melted butter and infused herbs for another 3-4 minutes, or until the steaks reach your preferred doneness. For medium-rare, an internal temperature of 130-135°F (54-57°C) is ideal. Remove the steaks from the pan and let them rest on a cutting board for at least 5-10

minutes.

5. **Make the : Herb Glaze (Optional but Recommended):** While the steak is resting, if you want an extra touch of fresh herb flavor, you can make a simple glaze. In a small saucepan, melt a tablespoon of butter over low heat. Add the finely chopped fresh herbs of your choice (e.g., remaining fresh rosemary or fresh parsley if not using for garnish). Cook for 1-2 minutes, allowing the herbs to infuse the butter. Alternatively, simply use the pan juices from the steak, straining out the solids, as your glaze.
6. **Serve:** Once the steaks have rested, slice them into thick, juicy slices against the grain. Arrange the sliced steak on a sleek black plate (or any plate you prefer for an elegant presentation). Drizzle the prepared herb glaze generously over the top of the sliced steak. Arrange the golden roasted potato wedges artfully around the steak. Garnish everything with fresh finely chopped parsley.
7. **Enjoy:** Dig into this tremendous, flavor-packed meal! The combination of savory steak, crispy potato wedges, and fragrant herbs makes for a hearty and satisfying meal.

SWAPS & NOTES

Steak Cut: Ribeye offers fantastic marbling and flavor.

Other great options include New York strip, sirloin, or even filet mignon, adjusting cooking times as needed for thickness.

Potatoes: Russet potatoes yield particularly crispy wedges, but Yukon Golds work well too.

Feel free to leave the skin on for extra texture and nutrients.

TIPS FOR SUCCESS

Pat Steak Dry: This is crucial for achieving a good sear and crispy crust on your steak.

Hot Skillet: Ensure your skillet is screaming hot before adding the steak.

This creates that desirable crust quickly.

Rest the Steak: Don't skip the resting step!

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

Original recipe: <https://chefmaniac.com/herb-glazed-steak-with-crispy-roasted-potato-wedges-gourmet-dinner-at-home/>