

Garlic Butter Steak and Potatoes Skillet: An Easy One-Pan Dinner

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OVEN
400°F

TIME
2-3 min

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INGREDIENTS

- 1.5 lbs sirloin steak, thinly sliced
- 1 pound baby potatoes, halved
- 2 tablespoons olive oil
- Salt and freshly ground black pepper, to taste
- 1 teaspoon paprika
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 4 cloves garlic, minced
- ... cup fresh parsley, chopped (for garnish)
- 4 tablespoons unsalted butter
- 1 tablespoon soy sauce (for added flavor)
- 1 tablespoon Worcestershire sauce
- $\frac{1}{2}$ cup beef broth

Swaps and Notes:

Steak: Sirloin steak is a great choice for this recipe because it's flavorful and cooks quickly. You can also use a different cut of steak like flank steak or ribeye.

Potatoes: Baby potatoes are perfect for this, but you can also use Yukon gold potatoes cut into 1-inch cubes.

Herbs: The combination of paprika, thyme, and rosemary gives this dish a classic, comforting flavor. You can use fresh herbs if you have them.

Sauce: The soy sauce and Worcestershire sauce add a deep, umami flavor to the garlic butter sauce. Don't skip them!

How to Make Garlic Butter Steak and Potatoes Skillet:

Preparation: Preheat your oven to 400°F (200°C). Place a large ovenproof skillet or cast-iron skillet on the stovetop over medium-high heat.

Season the Steak and Potatoes: In a large mixing bowl, combine the thinly sliced sirloin steak and halved baby potatoes. Drizzle with olive oil and season generously with salt, freshly ground black pepper, paprika, dried thyme, dried rosemary, and minced garlic. Toss to coat the steak and potatoes evenly with the seasonings.

Sear the Steak and Potatoes: Place the seasoned steak and potatoes in the preheated skillet. Allow them to cook without stirring for a few minutes until the steak gets a nice sear on one side. Then, flip the steak slices and continue cooking for an additional 2-3 minutes until they are browned on both sides.

Add the Sauce: In the same skillet, push the steak and potatoes to the sides to create space in the center. Melt the unsalted butter in the center and add minced garlic. Sauté the garlic briefly until it becomes fragrant. Then, stir in the soy sauce and Worcestershire sauce.

Roast in the Oven: Pour in the beef broth, stirring well to combine all the flavors. Let the mixture simmer for a few minutes until it thickens slightly, creating a rich and savory sauce. Transfer the skillet to the preheated oven and roast for 15-20 minutes, or until the potatoes are tender and the sauce has thickened.

Serve: Remove the skillet from the oven. Garnish with fresh parsley and serve immediately.

Tips for Success:

Sear for Flavor: Searing the steak and potatoes first is crucial. This develops a deep, savory flavor that is the foundation of the entire dish.

Don't Overcook: The steak and potatoes will finish cooking in the oven, so don't cook them all the way through on the stovetop. This keeps them juicy and tender.

Use an Oven-Safe Skillet: A cast-iron skillet or a large, oven-safe pan is perfect for this recipe.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Mexican Chicken and Rice Casserole is a fantastic one-pan dinner.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

For a different kind of one-pan comfort food, my One-Pan Breakfast Bake is always a winner.

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10. **Serving Suggestions and Pairings:** This dish is a complete meal on its own, but it pairs wonderfully with a simple side salad or some crusty bread for soaking up the delicious sauce. For other great comforting meals, my Cajun Chicken Sausage Gumbo or a hearty Instant Pot Lasagna would be a perfect match.
11. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or warm the entire dish in the oven until heated through. You might need to add a splash of broth to bring back some of the moisture.
12. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
13. **My Mexican :** Chicken and Rice Casserole is a fantastic one-pan dinner.
14. **If you need to feed a crowd fast, these :** Sheet Pan Quesadillas are a lifesaver.
15. **For a different kind of one-pan comfort food, my One-Pan Breakfast Bake is always a winner.**
16. **Final Thoughts:** This Garlic Butter Steak and Potatoes Skillet is a recipe that proves a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
17. **If you make this dish, I'd love to hear about it! What's your go-to one-pan dinner? Let me know in the comments below.**

SWAPS & NOTES

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

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