

Lemon Herb Butter Steak: A Classic with Fluffy Mashed Potatoes

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TIME
30 min

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INGREDIENTS

For the Steak: 2 ribeye or sirloin steaks , about 1 inch thick Salt and black pepper , to taste Olive oil , for grilling:

For the Lemon Herb Butter: 1/2 cup unsalted butter , softened 1 tablespoon fresh parsley , finely chopped 1 tablespoon fresh chives , finely chopped 2 teaspoons lemon zest 1 clove garlic , minced Salt and pepper , to taste:

For the Fluffy Mashed Potatoes: 4 large potatoes , peeled and cubed 1/4 cup heavy cream 2 tablespoons unsalted butter Salt and pepper , to taste:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Lemon Herb Butter
3. : In a small bowl, mix together the softened butter, finely chopped parsley, chives, lemon zest, and minced garlic. Season with salt and pepper to taste. Place the butter mixture on a piece of plastic wrap and roll it into a log. Refrigerate it for at least 30 minutes, or until it is firm.
4. Cook the : Steaks
5. : Season the steaks generously on both sides with salt and pepper. Heat a grill or skillet over high heat and add a splash of olive oil. Once the oil is shimmering, add the steaks to the pan. Cook for 4 5 minutes on each side for a medium-rare steak. Adjust the time for your desired doneness.
6. Rest the : Steaks
7. : Once the steaks are cooked, transfer them to a plate. Loosely tent them with aluminum foil and let them rest for a few minutes. This is a crucial step that allows the juices to redistribute, ensuring a tender and juicy steak.
8. Make the : Mashed Potatoes
9. : While the steaks are resting, start on the mashed potatoes. Peel and cube the potatoes and place them in a pot of salted water. Bring to a boil and cook until they are tender, which should take about 15 20 minutes.
10. Mash the : Potatoes
11. : Drain the potatoes and return them to the pot. Add the heavy cream and butter, and mash with a potato masher until they are smooth and fluffy. Season with

salt and pepper to taste.

12. : Slice the chilled lemon herb butter and place a pat or two on top of the hot, rested steaks. Serve the steaks immediately with a side of the fluffy mashed potatoes.

SWAPS & NOTES

Steak : Ribeye and sirloin are fantastic choices for this recipe due to their flavor and tenderness.

You can also use other cuts like a New York strip or a filet mignon.

The key is to choose a steak that is about 1 inch thick for a good sear and even cooking.

Lemon Herb Butter : The combination of parsley, chives, and lemon zest is a perfect blend of fresh and zesty flavors.

TIPS FOR SUCCESS

Pat the Steak Dry : Moisture is the enemy of a good sear.

Patting the steak dry before seasoning ensures you get a beautiful, browned crust.

Use a Hot Pan : Make sure your skillet or grill is hot before you add the steaks.

This creates an immediate sear and prevents the steak from sticking.

