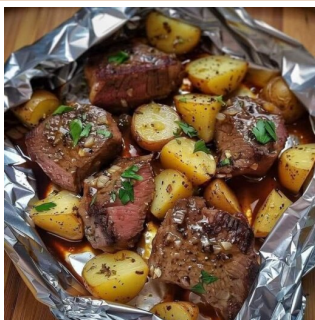


Easy Garlic Steak and Potato Foil Packets: The Ultimate One-Pan Dinner

Garlic Steak and Potato Foil Packets



OVEN
425°F

TIME
25 min

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INGREDIENTS

2 pounds lean sirloin steak: Trimmed of excess fat and cut into 2-inch chunks.

1 pound baby yellow potatoes: Quartered or halved (ensure they are uniform for even cooking).

1 tablespoon minced garlic: Fresh is best here!

2 teaspoons Italian seasoning: A blend of dried oregano, thyme, and parsley.

1 teaspoon onion powder: For that deep, savory base.

3 tablespoons olive oil: To help the potatoes crisp and the steak brown.

Salt and freshly ground pepper: To taste.

Optional: Fresh parsley or chives for garnish.

DIRECTIONS

1. **Prep the Oven or Grill:** If you are baking, preheat your oven to 425°F (220°C). If you are grilling, heat your grill to medium-high heat.
2. **Mix and Marinate:** In a large mixing bowl, combine your steak chunks, potato halves, minced garlic, Italian seasoning, onion powder, olive oil, salt, and pepper. Use your hands or a large spoon to toss everything until the potatoes are golden from the oil and the steak is well-coated.
3. **Assemble the Packets:** Cut four large sheets of heavy-duty aluminum foil (about 12x12 inches). Divide the steak and potato mixture evenly into the center of each sheet.
4. **Fold and Seal:** Bring the long edges of the foil together over the food and fold them down twice to create a seal. Fold the ends in to ensure no steam-and more importantly, no juice-escapes.
5. **Cook to Perfection:** Oven: Place packets on a baking sheet and bake for 20-25 minutes.
6. **Grill:** Place directly on the grates and cook for 15-20 minutes, turning once halfway through.
7. **Finish:** Carefully open the packets (watch out for the steam!) and check a potato for tenderness. If you want a bit of a "char," you can open the tops and broil them for 2-3 minutes.

SWAPS & NOTES

The Meat: If sirloin isn't on sale, ribeye works beautifully for a richer, fattier flavor.

If you want a leaner version, try venison or even thick-cut chicken thighs.

The Veggies: While potatoes are classic, you can swap half the potatoes for green beans, asparagus, or bell peppers.

Just note that softer veggies may cook faster than the steak.

TIPS FOR SUCCESS

Size Matters: The most common mistake is cutting the potatoes too large.

Keep them to about 1/2 inch to 1 inch so they finish at the exact same time as the steak.

Heavy Duty Foil: Always use heavy-duty foil.

Thin foil can tear when you flip it on the grill, leading to a messy cleanup.

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

Original recipe: <https://chefmaniac.com/easy-garlic-steak-and-potato-foil-packets-the-ultimate-one-pan-dinner/>