

The Ultimate Garlic Butter Steak Dinner with Crispy Herb Potatoes

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OVEN
425°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Steak: 2 ribeye or sirloin steaks (look for good marbling!)

Potatoes: 4 medium red potatoes, quartered

Broccoli: 2 cups fresh broccoli florets

Aromatics: 1/2 red bell pepper, 1/2 yellow bell pepper, and 1/2 onion (all sliced)

Fats: 2 tbsp olive oil and 2 tbsp salted butter

Seasonings: 1 tsp garlic powder, 1 tsp Italian seasoning, salt, and black pepper to taste

Optional Side: 2 slices of toasted garlic bread

DIRECTIONS

1. Roast the Garlic Herb Potatoes: Since these take the longest, start here. Preheat your oven to 425°F. In a large bowl, toss your quartered red potatoes with olive oil, Italian seasoning, garlic powder, salt, and pepper. Spread them in a single layer on a baking sheet and roast for 30-35 minutes. You want them golden and crispy on the outside but fluffy on the inside.
2. Season and Sear the Steak: While the potatoes roast, pat your steaks dry with a paper towel (this is the secret to a good crust!). Rub them generously with salt, pepper, and garlic powder. Heat a heavy skillet (cast iron is king here) over medium-high heat with the butter. Sear the steaks for 4-5 minutes per side. This locks in the juices and creates that iconic steakhouse crust. Remove the steaks and let them rest on a plate.
3. SautØ the Peppers and Onions: Don't wash that pan! Toss your sliced peppers and onions right into the steak drippings. SautØ for 5-7 minutes until they are caramelized and tender. They will pick up the beefy, buttery flavors left behind by the steak.
4. Prepare the Broccoli: While the peppers finish, lightly steam your broccoli or sautØ it in a separate pan with a splash of olive oil and salt until it's a vibrant, bright green.
5. Plate Like a Pro: Lay the rested steak down and pile the caramelized peppers and onions right on top. Serve the crispy herb potatoes and broccoli on the side, and don't forget that toasted garlic bread for mopping up the extra garlic butter.

SWAPS & NOTES

The Meat: If you want a leaner option, a top sirloin works beautifully.

If you're feeling fancy, a New York Strip is a great substitute.

Asparagus or green beans work perfectly with the garlic butter profile.

Butter: Use high-quality grass-fed butter if possible; since it's a primary flavor note, you'll really taste the difference.

TIPS FOR SUCCESS

Rest Your Meat: I cannot stress this enough.

Let your steak rest for at least 5-10 minutes before slicing.

This allows the juices to redistribute so they stay in the meat rather than running all over your plate.

High Heat: Make sure your skillet is hot before the steak hits the pan.

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

Original recipe: <https://chefmaniac.com/the-ultimate-garlic-butter-steak-dinner-with-crispy-herb-potatoes/>