

## Steakhouse Quality at Home: Garlic Butter Steak, Potatoes, and Broccoli

The Ultimate Garlic Butter Steak Dinner: A Steakhouse Experience at Home



**OVEN**  
**425°F**

**TIME**  
**20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

2 ribeye or sirloin steaks (choose well-marbled cuts for best flavor)

2 tbsp butter (for the pan sear)

1/2 red bell pepper, sliced

1/2 yellow bell pepper, sliced

1/2 onion, sliced

1 tsp garlic powder

Salt & pepper to taste

4 medium red potatoes, quartered

2 tbsp olive oil

1 tsp Italian seasoning

2 cups broccoli florets

1 tbsp olive oil (if sautéing)

Optional: 2 slices garlic bread, toasted

Swaps and Notes:

**The Meat:** If you want a leaner option, a Top Sirloin works great. For maximum "treat-yourself" vibes, go with a thick-cut Ribeye.

**The Potatoes:** If you don't have red potatoes, Yukon Golds are a fantastic substitute because they get incredibly creamy on the inside.

**The Spice:** Feel free to add a pinch of red pepper flakes to the broccoli for a little kick.

**The Prep:** Make sure your steaks are at room temperature for about 20 minutes before cooking. This ensures they cook evenly!

#### Step-by-Step Instructions:

1. Roast the Garlic Herb Potatoes:
2. Season & Sear the Steak:
3. SautØ the Peppers & Onions:
4. Prepare the Broccoli:
5. Plate Like a Pro:

#### Tips for Success:

**Don't Overcrowd the Pan:** When searing the steak or roasting potatoes, space is your friend. If things are too crowded, they will steam instead of sear/crisp.

**Rest Your Meat:** I can't stress this enough! If you cut the steak immediately, the juices will run out, leaving you with dry meat.

**High Heat:** Ensure your skillet is nice and hot before the steak hits the pan to get that steakhouse-style crust.

#### Serving Suggestions and Pairings:

#### Nutritional Information (Per Serving):

Calories: ~640

Protein: ~42g

Carbohydrates: ~35g

Fat: ~38g

#### Storage and Leftover Tips:

## DIRECTIONS

1. **Roast the Garlic Herb Potatoes:** 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 out on a baking sheet in a single layer. Roast for 30-35 minutes, flipping halfway through, until they are golden brown and crispy. These are next-level roasted potatoes!
2. **Season & Sear the Steak:** While the potatoes are roasting, pat your steaks dry with a paper towel (this is the secret to a good crust). Rub both sides with salt, pepper, and garlic powder. Melt the butter in a heavy skillet (cast iron is best!) over medium-high heat. Once the butter is bubbling, sear the steaks for 4-5 minutes per side. This locks in the juices and creates that rich, savory crust. Remove the steak and let it rest for at least 5 minutes before slicing.
3. **SautØ the Peppers & Onions:** In the same skillet (don't wash out those steak juices!), toss in your sliced peppers and onions. SautØ for 5-7 minutes. The onions will pick up the browned bits from the steak, becoming caramelized and tender.
4. **Prepare the Broccoli:** You can lightly steam your broccoli or, for more flavor, sautØ it in a little olive oil and salt until it is vibrant green and just tender. You want a bit of a "snap" left in your veggies.
5. **Plate Like a Pro:** Lay your rested steak down, pile the caramelized peppers and onions right on top, and flank it with a generous serving of crispy potatoes and broccoli. Serve with a slice of warm garlic bread.
6. **Tips for Success:** Don't Overcrowd the Pan: When searing the steak or roasting potatoes, space is your

friend. If things are too crowded, they will steam instead of sear/crisp.

7. Rest : Your Meat: I can't stress this enough! If you cut the steak immediately, the juices will run out, leaving you with dry meat.
8. High : Heat: Ensure your skillet is nice and hot before the steak hits the pan to get that steakhouse-style crust.
9. Serving Suggestions and Pairings: This meal is incredibly filling on its own, but if you're hosting a dinner party, start the night off with a great appetizer. This Baked Kosher Salami or my famous Beer Cheese Dip are always crowd-pleasers.
10. For drinks, a steak dinner pairs beautifully with a Classic Margarita for a refreshing contrast to the rich garlic butter.
11. Nutritional Information (Per Serving): Calories: ~640
12. Protein: ~42g
13. Carbohydrates: ~35g
14. Fat: ~38g
15. Storage and Leftover Tips: Fridge: Store leftovers in an airtight container for up to 3 days.
16. Reheating: To keep the steak tender, reheat it in a skillet over low heat with a splash of water or beef broth. Avoid the microwave if possible, as it can make the steak rubbery.
17. Leftover : Idea: Slice the leftover steak and potatoes and toss them into a breakfast hash the next morning!
18. More Recipes You Will Love: If you enjoyed this hearty meal, you'll love these other favorites:
19. The : Best Peanut Butter Brownies - The perfect rich dessert to follow a steak dinner.
20. Easy : Pecan Pie Bars - A great make-ahead treat for the holidays.
21. Final Thoughts: This Garlic Butter Steak Dinner is a testament to the fact that you don't need a professional kitchen to make a gourmet meal. It's all about quality ingredients and a little bit of technique.
22. Did you try this recipe? I'd love to hear how your steak turned out! Leave a comment below, follow me on social media for more kitchen tips, and be sure to share your plating photos with the ChefManiac community!

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

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