Sizzling Homemade Potato Steak Broccoli Foil Pack - An Easy, Flavorful Meal Straight from the Oven

Sizzling Homemade Potato Steak Broccoli Foil Pack

OVEN	TIME	PRINT	SAVE
400℉	10 min	Recipe Card	PDF

INGREDIENTS

- 2 medium potatoes, diced
- 1 pound steak, cut into bite-sized pieces (sirloin or ribeye work great)
- 2 cups broccoli florets
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- Salt and pepper to taste
- Aluminum foil

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 400℉ (200℃). If you're grilling, preheat the grill to medium-high heat.
2. Tear and Prepare the Foil: Tear off large sheets of aluminum foil - big enough to fold over and seal each packet securely. I like to double-layer the foil for added strength and to prevent leaks.
3. Mix Everything Together: In a large bowl, combine the diced potatoes, steak pieces, and broccoli florets. Drizzle with olive oil, sprinkle with garlic powder, salt, and pepper, and stir everything well to coat the ingredients evenly.
4. Create the Foil Packs: Spoon equal portions of the mixture onto each piece of foil. Fold up the sides, bring the ends together, and tightly seal to create secure foil packs.
5. Bake or Grill: Place the foil packs on a baking sheet and bake in the preheated oven for 25-30 minutes. If grilling, place the packs directly on the grill and cook for 20-25 minutes, turning halfway through. You'll know they're done when the potatoes are fork-tender and the steak is cooked to your preferred doneness.
6. Open and Serve: Carefully open each foil pack - be cautious of the steam when unsealing! Serve straight from the foil for a fun, casual meal or plate it up with your favorite sides.