

Juicy Garlic Steak & Baby Potatoes in Foil (40-Minute Meal)

Garlic Steak and Potato Foil Packets

OVEN
425°F

TIME
25 min

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INGREDIENTS

2 pounds lean sirloin steak, trimmed and cut into 2-inch chunks
1 pound baby yellow potatoes, quartered or halved
1 tablespoon minced garlic
2 teaspoons Italian seasoning
1 teaspoon onion powder
3 tablespoons olive oil
Salt to taste
Freshly ground black pepper to taste

DIRECTIONS

- 1.** Preheat: Preheat your oven to 425°F (220°C).
- 2.** Season Everything: In a large bowl, combine steak chunks, potatoes, minced garlic, Italian seasoning, onion powder, olive oil, salt, and pepper. Toss until evenly coated.
- 3.** Assemble Packets: Divide mixture evenly among 4 large sheets of heavy-duty aluminum foil.
- 4.** Seal Tightly: Fold foil over the steak and potatoes and seal securely to create airtight packets.
- 5.** Bake: Place packets on a baking sheet and bake for 22-25 minutes, until potatoes are fork-tender and steak reaches your preferred doneness.
- 6.** Serve: Carefully open packets (watch for steam), garnish if desired, and serve hot.

SWAPS & NOTES

Steak options: Ribeye or strip steak work beautifully as well.

Potato swap: Red potatoes or Yukon gold are great alternatives.

Extra flavor: Add a splash of Worcestershire sauce.

Heat boost: Sprinkle crushed red pepper flakes.

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

Original recipe: <https://chefmaniac.com/juicy-garlic-steak-baby-potatoes-in-foil-40-minute-meal/>