

## Pan-Seared Garlic Butter Steak with Roasted Potatoes

Garlic Butter Steak and Potatoes



OVEN  
400°F

TIME  
35 min

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### INGREDIENTS

- 4 ribeye or sirloin steaks (about 1-inch thick)
- Salt, to taste
- Black pepper, to taste
- 2 tbsp olive oil
- 1 lb baby potatoes, halved or quartered
- 4 tbsp butter
- 5 garlic cloves, minced
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, chopped
- 1 tsp fresh parsley, chopped

### DIRECTIONS

1. Preheat the Oven: Preheat your oven to 400°F (200°C).
2. Prepare the Potatoes: Place the baby potatoes on a baking sheet or ovenproof skillet.
3. Toss them with:
4. 1 tablespoon olive oil
5. Salt
6. Black pepper
7. Spread them evenly across the pan.
8. Roast the Potatoes: Roast the potatoes for 20-25 minutes, stirring halfway through, until they become golden and crispy.
9. Season the Steaks: Pat the steaks dry with paper towels, then season generously with salt and black pepper on both sides.
10. Sear the Steaks: Heat the remaining tablespoon of olive oil in a large skillet over medium-high heat.
11. Place the steaks in the hot skillet and sear for 3-4 minutes per side, depending on your preferred doneness.
12. Add the Garlic Butter: Reduce the heat to medium.
13. Add the butter, minced garlic, thyme, rosemary, and parsley to the skillet.
14. Baste the Steaks: Tilt the skillet slightly and spoon the melted garlic herb butter over the steaks for about 1 minute, allowing the flavors to coat the meat.
15. Serve: Remove the steaks from the skillet and serve hot alongside the roasted potatoes.
16. Drizzle the remaining garlic butter from the skillet over the steaks for extra flavor.

## SWAPS & NOTES

This steak dinner is easy to customize depending on your preferences.

Steak cuts Ribeye provides the richest flavor, while sirloin is a leaner option.

New York strip or filet mignon also work beautifully.

Potato substitutes Yukon Gold potatoes or fingerling potatoes can replace baby potatoes.

### TIPS FOR SUCCESS

Let steaks come to room temperature This helps them cook more evenly.

Pat the steaks dry before searing Dry meat develops a better crust.

Use a hot skillet A properly heated pan ensures a beautiful sear.

Let the steak rest Allow steaks to rest for about 5 minutes before serving so the juices redistribute.

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

Original recipe: <https://chefmaniac.com/pan-seared-garlic-butter-steak-with-roasted-potatoes/>