

## Grilled Ribeye with Roasted Potatoes and Salad: A Steakhouse Night at Home

My Foolproof Ribeye Steak Dinner with Herb Butter and Crispy Baby Potatoes



**OVEN**  
**400°F**

**TIME**  
**30 min**

**TEMP**  
**140°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Steak: 2 ribeye steaks, 1-inch thick Salt and freshly ground black pepper 1 tbsp olive oil 2 tbsp unsalted butter 2 cloves garlic, smashed Fresh rosemary or thyme sprigs:

For the Herb Butter: 4 tbsp unsalted butter, softened 1 tbsp fresh parsley, finely chopped 1 tbsp fresh chives, finely chopped 1 tsp garlic powder 1/2 tsp lemon zest Salt and pepper to taste:

For the Roasted Baby Potatoes: 1 lb baby potatoes, halved 2 tbsp olive oil 2 sprigs fresh rosemary Salt and freshly ground black pepper:

For the Salad: 2 cups mixed lettuce leaves (I use arugula, spinach, and romaine) 1/4 cup creamy dressing (ranch or blue cheese both work great) Fresh cracked black pepper How I Make This Ribeye Steak Dinner (:

### DIRECTIONS

1. Step-by-: Step)
2. Make the : Herb Butter
3. Before anything else, I mix the herb butter so the flavors have time to meld. In a small bowl, I combine softened butter with parsley, chives, garlic powder, lemon zest, and a pinch of salt and pepper. I give it a good stir until it's all blended, then set it aside or pop it in the fridge if I'm prepping ahead.
4. Roast the : Baby Potatoes
5. I preheat my oven to 400°F (200°C), then toss halved baby potatoes with olive oil, chopped rosemary, salt, and pepper. I spread them cut-side down on a baking sheet for max crispiness, and roast them for about 25-30 minutes, flipping once around the 15-minute mark. They come out golden, crispy, and full of flavor.
6. Grill the : Ribeye Steaks
7. While the potatoes are roasting, I preheat my grill pan (or outdoor grill if the weather's nice) to medium-high heat. I rub the ribeyes with olive oil and season them generously with salt and pepper. Don't be shy here-the seasoning helps create that perfect crust.
8. I grill them for 4-5 minutes per side for a medium-rare finish. During the last minute of cooking, I throw in butter, smashed garlic, and fresh rosemary right into the skillet or directly on the grill next to the steaks. As the butter melts, I spoon it over the meat for an aromatic, flavorful finish.
9. Then I take them off the heat and let them rest for about 5-10 minutes. Resting is non-negotiable-it keeps

all those flavorful juices where they belong.

10. Toss the : Salad
11. While the steaks rest, I quickly put together the salad. I lay out the mixed greens, drizzle with a creamy dressing (blue cheese is my favorite here), and finish with a crack of black pepper. It's simple, but it does the job perfectly.
12. Plate : It All Up
13. Once the steaks have rested, I slice them against the grain and arrange the slices on a clean white plate. I top each with a generous dollop of herb butter so it starts to melt into the meat. On the side go the roasted potatoes and a big scoop of salad.
14. My Pro : Tips for Steak Dinner Success
15. Use a thermometer:
16. For ribeye, medium-rare is around 130°F, medium hits about 140°F. I always use a meat thermometer for consistent results.
17. Let the steak come to room temp before grilling:
18. This helps it cook more evenly and prevents it from seizing up on the grill.
19. Don't skip the crust:
20. That deep brown sear you get from a hot pan or grill is what steak dreams are made of.
21. Make the herb butter ahead:
22. It keeps in the fridge for a few days, and you can even freeze it. I sometimes double the recipe and use it on veggies or grilled chicken later in the week.
23. What to : Serve with It (If You Want to Go All Out)
24. Wine pairing:
25. A bold red like : Cabernet Sauvignon or a juicy Zinfandel works wonders with the ribeye.

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

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