



Garlic Butter Steak and Potatoes

Introduction

Garlic Butter Steak and Potatoes is a mouthwatering dish that combines the rich flavors of succulent steak with the delightful tenderness of roasted baby potatoes, all enveloped in a fragrant garlic butter sauce. This dish is not only an indulgent treat but also a perfect meal for family gatherings or a cozy dinner at home. The deep umami of the steak pairs harmoniously with the golden, crispy potatoes, making it a hit among steak lovers and those who enjoy hearty meals. With its aromatic herbs and the richness of butter and garlic, every bite transports you to a culinary paradise.

Detailed Ingredients

Sirloin steak: 1 1/2 pounds, cut into bite-sized pieces

Baby potatoes: 1 1/2 pounds, halved

Olive oil: 4 tablespoons, divided

Garlic: 6 cloves, minced

Unsalted butter: 4 tablespoons, divided

Dried thyme: 1 teaspoon

Dried rosemary: 1 teaspoon

Dried oregano: 1 teaspoon

Salt: to taste

Pepper: to taste

Fresh parsley: chopped, for garnish

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 4 servings

Detailed Directions and Instructions

Preheat the Oven

Begin by preheating your oven to 400°F (200°C). This will ensure that the baby potatoes roast evenly and develop a delicious crispy exterior.

Toss the Potatoes

In a large mixing bowl, toss the halved baby potatoes with 2 tablespoons of olive oil, salt, and pepper. Ensure every piece is well coated for optimal flavor and texture.

Roast the Potatoes

Spread the prepared potatoes in a single layer on a baking sheet. Roast them in the preheated oven for 20-25 minutes, or until they are golden brown and tender to the fork. Halfway through roasting, give them a gentle toss to promote even cooking.

See also Chuck Roast

Cook the Steak

While the potatoes are roasting, heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Add the bite-sized steak pieces to the skillet without overcrowding the pan. Cook for about 5-7 minutes, browning the steak on all sides and achieving your desired level of doneness. Once browned, remove the steak from the skillet and set it aside.

Make the Garlic Butter Sauce

In the same skillet where you cooked the steak, reduce the heat to medium and add the remaining 2 tablespoons of unsalted butter. Melting it gently, add the minced garlic and let it cook for about 1 minute until fragrant, ensuring not to burn it.

Add Herbs

Stir in the dried thyme, dried rosemary, and dried oregano into the

garlic butter mixture. The combination of these herbs will infuse a wonderful aroma that complements the richness of the steak.

Combine Steak and Garlic Butter

Return the cooked steak to the skillet, tossing it in the fragrant garlic butter sauce. Cook for an additional 2-3 minutes, allowing the steak to absorb the wonderful flavors of the garlic and herbs.

Finish with Potatoes

Once the potatoes are perfectly roasted, remove them from the oven and add them to the skillet with the steak. Gently toss everything together until the potatoes are well coated in the garlic butter sauce, ensuring they soak up all the delicious flavors.

Melt Additional Butter

To enhance richness, melt the remaining 2 tablespoons of unsalted butter over the steak and potato mixture, stirring gently to coat everything evenly.

See also [Chocolate Cherry Cheesecake](#)

Garnish and Serve

Serve the garlic butter steak and potatoes hot. For an inviting touch, garnish with fresh chopped parsley to add color and a bit of freshness to your dish.

Notes

- For added flavor, consider marinating the steak in balsamic vinegar or soy sauce for a few hours before cooking.

- Feel free to adjust the amount of garlic based on your preference; more garlic can add extra depth to the dish.
- Use a mix of herbs according to your taste; fresh herbs can be a great addition if available.

Cook Techniques

- Roasting: This method provides the potatoes with a crispy exterior while maintaining a fluffy inside, ideal for melding flavors.
- Searing: Cooking the steak over high heat ensures a nice crust forms while keeping the interior tender and juicy.
- Deglazing: Using the residual fat and browned bits in the skillet to flavor the sauce enhances the dish's overall richness.

FAQ

Can I use beef cuts other than sirloin for this dish?

Yes, you can use other cuts such as ribeye, flank steak, or even tenderloin, depending on your preference and availability.

What side dishes pair well with Garlic Butter Steak and Potatoes?

This dish pairs wonderfully with a simple salad, steamed vegetables, or even a crusty piece of bread to soak up the delicious garlic butter sauce.

Can leftovers be reheated, and how should they be stored?

Leftovers can be stored in an airtight container in the refrigerator for up to three days. When reheating, it's best to do so on the stove over low heat to preserve texture.

See also [Kale Smoothie](#)

Conclusion

Garlic Butter Steak and Potatoes is a delightful dish that not only satisfies your hunger but also delivers a fusion of flavors that dance in your mouth. This recipe encapsulates what comfort food is all about, with its perfect balance of savory steak and herb-infused potatoes. Whether you're hosting a dinner or simply want to indulge, this meal promises to impress.

More recipes suggestions and combination

Garlic Butter Shrimp and Rice

This seafood twist offers a similar garlic butter flavor profile paired with tender shrimp over a bed of fluffy rice.

Herb-Roasted Chicken with Potatoes

For chicken lovers, combining herbed, roasted chicken thighs with crispy potatoes creates a comforting meal.

Steak Fajitas

For a different flavor, consider transforming the steak into fajitas, sautéed with bell peppers and onions, served in warm tortillas.

Vegetable Medley with Garlic Butter

If you're looking for a vegetarian option, a medley of seasonal vegetables sautéed in garlic butter can be the perfect side or main dish.