

Garlic Butter Beef Steak with Sautéed Mushrooms

A succulent beef steak pan-seared to perfection, topped with rich garlic butter and accompanied by savory sautéed mushrooms. This hearty dish is simple yet indulgent, perfect for a satisfying main course.



Main Dish

25 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 200g beef steak (ribeye or sirloin)
- 1 tbsp butter
- 2 cloves garlic, minced
- 100g mushrooms, sliced
- 1 tbsp olive oil
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Season the beef steak generously with salt and pepper on both sides.
- 2 Heat olive oil in a skillet over medium-high heat.
- 3 Add the steak to the hot pan and cook for 3-4 minutes on each side for medium-rare, or adjust time to your preferred doneness.
- 4 Remove steak from pan and let it rest on a plate.
- 5 In the same pan, reduce heat to medium and add butter.
- 6 Once butter melts, add minced garlic and sauté for 30 seconds until fragrant.
- 7 Add sliced mushrooms and cook for 5 minutes, stirring occasionally, until tender and browned.
- 8 Place the steak back in the pan for 1 minute to reheat and absorb flavors.
- 9 Serve steak topped with garlic butter and sautéed mushrooms.
- 10 Garnish with fresh parsley if desired.