

Garlic Butter Ribeye with Fingerling Potatoes and Broccolini

A succulent ribeye steak topped with garlic butter, served alongside roasted fingerling potatoes and tender broccolini.


40 min

Total time

Intermediate

Difficulty

700

kcal / serving

Ingredients

- 1 ribeye steak (8-10 oz), 2 tbsp butter, 2 cloves garlic (minced), Salt and pepper to taste, 6-8 fingerling potatoes, 1 bunch broccolini, Olive oil

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Season the ribeye steak with salt and pepper.
- 3 In a small bowl, mix the softened butter with minced garlic.
- 4 Heat a skillet over medium-high heat and sear the steak for 3-4 minutes on each side for medium-rare.
- 5 Spread the garlic butter over the steak and let it rest.
- 6 Toss the fingerling potatoes with olive oil, salt, and pepper, then roast in the oven for 20-25 minutes.
- 7 In the same pan used for the steak, sauté the broccolini with a bit of olive oil until tender.
- 8 Serve the ribeye with the roasted fingerling potatoes and broccolini.