

Garlic Herb Butter Steak

Juicy and tender steak seared to perfection, topped with a rich garlic herb butter that melts into the meat, creating a luxurious flavor experience. Perfect for a special occasion or a cozy dinner at home.


40 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 1 ribeye steak (about 8 oz)
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh parsley, chopped

Steps

- 1 Take the ribeye steak out of the fridge and let it sit at room temperature for 30 minutes.
- 2 Season both sides of the steak generously with salt and pepper.
- 3 In a skillet, heat the olive oil over medium-high heat until shimmering.
- 4 Add the steak to the skillet and cook for 4-5 minutes on each side for medium-rare, adjusting time for desired doneness.
- 5 In the last minute of cooking, add the butter, garlic, thyme, rosemary, and parsley to the skillet.
- 6 Spoon the melted herb butter over the steak as it finishes cooking.
- 7 Remove the steak from the skillet, let it rest for 5 minutes, then slice and serve with the pan sauce drizzled on top.