

Herb-Crusted Beef Steak with Garlic Oil

Savor the rich flavors of a perfectly seared beef steak, enhanced with a fragrant herb crust and drizzled with homemade garlic oil. This dairy-free American dish is simple yet impressive, perfect for a satisfying meal.



Main Dish

American

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 beef steak (6 oz)
- 1 tablespoon olive oil
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- 1 clove garlic, minced
- Salt and pepper to taste
- 1 teaspoon balsamic vinegar (optional)
- Fresh parsley for garnish

Steps

- 1 Preheat your grill or skillet over medium-high heat.
- 2 In a small bowl, mix the olive oil, rosemary, thyme, minced garlic, salt, and pepper to create a marinade.
- 3 Rub the marinade all over the beef steak, ensuring it's well-coated.
- 4 Place the steak on the hot grill or skillet and cook for about 4-5 minutes on each side for medium-rare, adjusting the time for your preferred doneness.
- 5 If using, drizzle balsamic vinegar on the steak during the last minute of cooking.
- 6 Remove the steak from heat and let it rest for 5 minutes.
- 7 Garnish with fresh parsley, slice, and serve warm.