

Herb-Crusted Steak with Garlic Mashed Potatoes

Indulge in a perfectly seared herb-crusted steak paired with creamy garlic mashed potatoes. This dish is a delightful combination of flavors that will elevate your dinner experience.


30 min

Total time

medium

Difficulty

700

kcal / serving

Ingredients

- 1 ribeye steak (8 oz)
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 2 medium potatoes, peeled and chopped
- 2 cloves garlic, minced
- 2 tablespoons butter
- 1/4 cup milk
- Fresh parsley for garnish

Steps

- 1 Season the steak with salt, pepper, thyme, and rosemary on both sides.
- 2 In a skillet, heat olive oil over medium-high heat. Add the steak and sear for 4-5 minutes on each side for medium-rare. Adjust time for desired doneness.
- 3 Meanwhile, place chopped potatoes in a pot of salted water. Bring to a boil and cook until tender, about 15-20 minutes.
- 4 Drain the potatoes and return them to the pot. Add minced garlic, butter, and milk. Mash until creamy and smooth. Season with salt to taste.
- 5 Plate the steak and serve with a generous scoop of garlic mashed potatoes. Garnish with fresh parsley.
- 6 Enjoy your delicious meal!