

Herbed Butter Seared Steak

A succulent and flavorful steak dish with a rich and aromatic herbed butter sauce.



Main Dish

20 min

Total time

Intermediate

Difficulty

400

kcal / serving

Ingredients

- 1 steak (ribeye or filet mignon recommended)
- 2 tablespoons butter
- 1 clove garlic, minced
- 1 tablespoon chopped fresh herbs (such as parsley, thyme, and rosemary)
- Salt and pepper to taste

Steps

- 1 Season the steak with salt and pepper on both sides.
- 2 In a skillet, melt the butter over medium heat.
- 3 Add the minced garlic and chopped fresh herbs to the melted butter and sauté for 1-2 minutes until fragrant.
- 4 Increase the heat to high and add the steak to the skillet.
- 5 Sear the steak for 3-4 minutes on each side for medium-rare, or adjust cooking time according to desired doneness.
- 6 Remove the steak from the skillet and let it rest for a few minutes.
- 7 Slice the steak and pour the herbed butter sauce over the top.
- 8 Serve hot and enjoy!