JANE SMITH LIFESTYLE

Garlic Butter Steak & Potato Foil Packets

Prep: 15 minutes | Cook: 25 minutes | Serves: 4



Garlic Butter Steak & Potato Foil Packets is proof that a hearty dinner doesn't need to be complicated. It's built around sirloin steak and baby potatoes, and it's on our table often.

Ingredients

- 1 1/2 lbs sirloin steak, cubed
- 1 1/2 lbs baby potatoes, halved
- 3 tbsp butter, melted
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 1 tsp Italian seasoning
- 1 tsp smoked paprika
- Salt
- Black pepper
- 1 small onion, sliced
- Fresh parsley
- Lemon wedges
- Heavy-duty aluminum foil

Directions

1. Preheat grill to medium-high or oven to 400°F.
2. Toss steak and potatoes with olive oil, butter, garlic, and seasonings.
3. Divide mixture among four foil sheets.
4. Fold packets tightly to seal.

5. Grill or bake for 22–25 minutes.
6. Carefully open packets.
7. Garnish with parsley and lemon wedges.
8. Serve immediately.

Jane's Note

Want to switch it up? Add mushrooms.

Can I make this ahead? Assemble packets up to 24 hours ahead. Can I keep leftovers? Refrigerate leftovers up to 3 days.

Storage: Refrigerate leftovers up to 3 days.

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