JANE SMITH LIFESTYLE

Steak Dinner at Home

Prep: 30 min | Cook: 30 min | Serves: 2



A simple date-night menu with garlic-thyme butter steak, crispy roasted potatoes, arugula salad, and chocolate with berries.

Ingredients

- For the steak:
- 2 steaks, about 8 to 10 ounces each
- Kosher salt and freshly ground black pepper
- 1 tablespoon neutral high-heat oil
- 2 tablespoons butter
- 2 garlic cloves, lightly crushed
- 3 to 4 sprigs fresh thyme
- For the potatoes:
- 1 pound baby potatoes, halved
- 2 tablespoons olive oil
- Kosher salt and black pepper
- For the salad:
- 4 cups arugula
- Fresh lemon juice
- Olive oil
- Kosher salt and black pepper
- Shaved Parmesan

Directions

1. Heat the oven to 425°F. Toss the potatoes with olive oil, salt, and pepper. Arrange cut-side down and

roast for about 30 minutes, until crisp and golden.

2. Take the steaks out of the refrigerator about 30 minutes before cooking. Pat very dry and season generously with salt and pepper.
3. Heat a heavy skillet over medium-high to high heat until very hot. Add the oil, then the steaks. Sear without moving until deeply browned, then turn. During the final few minutes, lower the heat slightly and add the butter, garlic, and thyme. Tilt the pan and spoon the foaming butter over the steaks.
4. Cook to your preferred doneness, using an instant-read thermometer rather than guessing. Rest the steaks for 5 to 10 minutes before slicing.
5. Just before serving, toss the arugula with fresh lemon, a drizzle of olive oil, salt, pepper, and shaved Parmesan. Serve with chocolate and fresh berries, if desired.

Jane's Note

Start the potatoes first, prep the salad while they roast, and cook the steaks last.

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