

one-skillet steak and crispy smashed potatoes

BY CAROLINE CHAMBERS

Serves 2

Tools

- Cutting board
- Chef's knife
- Cast iron skillet
- Tongs

Ingredients

- 1 (1 to 1/2 pound) 1 1/2 to 2-inch thick boneless ribeye steak

- Kosher salt and pepper
- 3/4 teaspoon garlic powder, divided
- 1 1/2 pounds baby Dutch yellow potatoes (or other small - golf-ball-ish sized potato)
- 1 tablespoon olive oil (or other neutral cooking oil such as vegetable or canola), plus 2 teaspoons
- 4 large garlic cloves, smashed
- 2 fresh rosemary sprigs and/or 4 fresh thyme sprigs
- 3 tablespoons unsalted butter, divided

Season **1 large boneless ribeye steak** aggressively with salt and pepper and **1/2 teaspoon garlic powder**. What does "aggressive" mean? I like to use 1 teaspoon of salt per 1 pound of meat, and about 1/4 teaspoon black pepper (*if I'm using pepper!* You don't ALWAYS have to use pepper!).

Allow the steaks to come to room temperature for at least 10 minutes, but up to 1 hour. Meanwhile, add **1 1/2 pounds baby potatoes** to a large heatproof bowl and add **2 tablespoons water** to the bowl. Cover the bowl with a plate, and microwave for 7 minutes. Poke the potatoes with a fork. They should be very tender! If they're not, microwave for another minute at a time until totally tender. Let the potatoes cool down completely - throw them in the fridge if you're tight on time.

Warm a 12-inch skillet (preferably cast iron, and NOT nonstick if you can help it) over medium-high heat for three minutes. Add **1 tablespoon oil** and warm until it just begins to smoke. Carefully add the **ribeye steak** into the skillet, then add **4 smashed garlic cloves** and **fresh herb sprigs** on either side of the steak.

Cook the steak for 3 to 5 minutes, until a nice golden-brown sear forms. Flip it, and add **2 tablespoons butter** to the pan. Continue cooking for an additional 3 to 5 minutes, basting it with the melted butter the entire time by tilting the skillet to one side and spooning the butter over top of the steak.

For medium-rare, stop cooking your steak when it reaches 125°F internally. Medium, 135°F. But a good, fatty steak like a ribeye should really be enjoyed medium-rare! A good indicator that your steak is finished cooking is when the juices begin to rise on the surface of the steak. The fat will also puff up a bit. You'll see what I mean!

Transfer the steak to a plate and pour the butter, garlic, and herbs over top. Don't you dare slice into that steak until the potatoes are finished cooking! It needs to rest so that the juices can redistribute through the meat.

Return the skillet to medium-high heat and warm **2 teaspoons oil** for 30 seconds. Add the potatoes to the skillet in a single layer and use the bottom of the bowl you cooked them in to smash them lightly. Cook for 2 to 3 minutes, then flip and pour all of the juices that have collected under the steak into the skillet along with the remaining **1 tablespoon butter** and cook for an additional 3 minutes, until crispy. Season with **1/2 teaspoon salt**. Turn off the heat.

Slice the steak into 1/2-inch thick slices. This is not one to slice super thin - you want nice, thick, juicy slices. Divide the steak and potatoes between two plates, garnish with a hit of finely chopped parsley if you've got it (I'm not gonna make you buy parsley just for a little garnish, but if you have it, use it!). ENJOY!