

Garlic Steak and Potatoes

Ingredients:

- ✓ 2 lbs flank steak
- ✓ 2 lbs yellow potatoes
- ✓ 3 tbsp butter
- ✓ 3 tbsp minced garlic
- ✓ 1 tsp thyme
- ✓ 1 tsp rosemary
- ✓ 1 tsp oregano
- ✓ Red pepper flakes

Marinade:

- ✓ 1/3 cup soy sauce
- ✓ 1 tbsp olive oil
- ✓ 1 tbsp sriracha
- ✓ Cracked pepper



Total Time: 40 minutes Servings: 3

Directions:

1. Mix marinade ingredients. Cut steak into thin strips. Place in marinade and mix well. Let marinate for about 20 minutes.
2. Cut potatoes into wedges, boil for 8 minutes until slightly soft.
3. In a large pan over medium heat melt 1 tbsp butter and 1 tbsp olive oil. Add potato wedges to pan and cook on each side until browned (about 4-5 minutes per side). Remove potatoes from pan and set aside.
4. In the same pan over medium heat add 2 tbsp butter, garlic, thyme, rosemary, oregano, and red pepper flakes. Let melt and mix together. Then lay the steak in one layer, turn once finished. Let each side brown and then remove. Repeat until all steak is cooked.
5. Return meat and potatoes to pan, mix and let cook 1 minute. Serve.