

## Sear-Roasted Rosemary Steak and Potatoes

Serves 4

by Tony Rosenfeld from *Big Buy Cooking*

This is a one-pan take on steak and potatoes. Sear the strip steaks on the stovetop, and then roast them with small red potatoes and rosemary sprigs. Thinly slice the beef before serving it with the potatoes.

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**Four 1-1/2-inch-thick top loin (New York strip) steaks (8 to 10 oz. each), trimmed**

**1 tsp. chopped fresh rosemary plus**

**3 sprigs, pulled apart into smaller pieces**

**Kosher salt and freshly ground black pepper**

**3 Tbs. unsalted butter**

**2 Tbs. olive oil**

**1-1/2 lbs. small red potatoes, halved or quartered if large**

**2 tsp. balsamic vinegar**

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Position a rack in the center of the oven and heat the oven to 425°F. Sprinkle the steaks with the chopped rosemary, 1-1/2 tsp. salt, and 3/4 tsp. pepper. In a large (12-inch), oven-proof, heavy-duty skillet (like a cast-iron pan) over medium-high heat, combine 1 Tbs. each of the butter and oil and heat until the butter melts and its foam subsides. Add the steaks and cook without touching until they brown around the edges and easily release from the pan, about 3 minutes. Flip and cook the other sides until they brown, about 2 minutes. Transfer to a large plate.

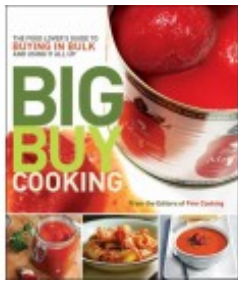
Add the remaining 1 Tbs. oil to the skillet. Arrange the potatoes, cut side down, in the skillet, scatter the rosemary leaves around the potatoes, sprinkle with 1/2 tsp. salt, and transfer to the oven. Roast until the potatoes are tender when pierced, about 15 minutes. Set the steaks atop the potatoes and cook until the steaks are medium-rare—an instant-read thermometer inserted into the thickest part should register 135°F, about 10 minutes.

Transfer the steaks to a cutting board and let rest for 5 minutes. Toss the potatoes with the remaining 2 Tbs. butter and the balsamic vinegar, and keep warm in the oven (turn the oven off and leave the door slightly open). Serve the steaks thinly sliced, with the potatoes on the side, drizzled with any remaining balsamic and butter mixture and sprinkled lightly with salt and pepper.

### Serving Suggestions

[Balsamic-Glazed Brussels Sprouts](#) or roasted asparagus are a perfect accompaniment.

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★★★★★ by breannaallen, 1/24/2011 Really easy & simply delicious. The potatoes crisp up just right & the steak gets melt in your mouth tender. Will make a regular fall/winter meal!

★★★★★ by eselque, 1/8/2011 Just delicious--I halved the recipe and used yellow creamer instead of red potatoes, but otherwise didn't change anything, and it came out wonderfully.

★★★★★ by elisheva6458, 12/17/2010 this was absolutely excellent! i added sweet potatoes with the red potatoes and that was excellent and perhaps i would add less butter next time, but we all loved it!

★★★★☆ by ColleenCC, 10/15/2010 excellent! we love to roast potatoes with rosemary in the oven but hadn't tried them with balsamic vinegar before and it made a beautiful and different finish. We also usually just throw them into a casserole dish but putting them into a hot cast iron pan gave them an extra-nice crispness too. We will do this again!

★★★★★ by SweettoothSu, 10/8/2010 The rosemary gave the meat a tasty savoryness. I added carrots cut in quarters lengthwise in with the potatoes. An excellent Autumn dinner.



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