

# Pan-Seared Chuckeye Steak with Garlic Butter



















# Instructions

1. Remove steaks from the fridge and let them sit at room temperature for 30 minutes.
2. Season generously with salt and pepper on both sides.
3. Heat olive oil in a cast iron skillet over medium-high heat.
4. Add steaks and sear for 3-4 minutes on each side until a crust forms.
5. Lower heat to medium, add butter, garlic, and herbs to the pan.
6. Baste steaks with the melted garlic butter for 1-2 minutes.
7. Remove from pan, rest for 5 minutes, and slice to serve.

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