

The Best Steak Dinner by Amanda Weber

4 boneless rib – eye steak, 1 1/2 inches thick, trimmed

salt and pepper

4 tablespoons unsalted butter, softened

2 tablespoons minced shallots

1 tablespoon minced fresh parsley

1 tablespoon minced fresh chives

1 garlic clove, minced

2 tablespoons vegetable oil

Adjust oven rack to middle position, place 12-inch cast-iron skillet on rack, and heat oven to 500 degrees. Meanwhile, season steaks with salt and let sit at room temperature. Combine butter, shallot, parsley, chives, garlic, and 1/4 teaspoon pepper in bowl; set aside.

When oven reaches 500 degrees, pat steaks dry with paper towels and season with pepper. Using potholders remove skillet from oven and place over medium-high heat; turn off oven. Being careful of hot skillet handle, add oil and heat until just smoking. Place steaks in hot skillet, make sure they do not touch. Without moving them, lightly browned on first side, about 2 minutes. Flip steaks and cook until lightly browned on second side, about 2 minutes. Then put the pan straight into the oven for 2 minutes. Flip the steak and cook for another 2 minutes. (This time is for medium-rare. If you prefer medium, add a minute to both of the oven turns.)

Remove the steak from the skillet, cover loosely with foil and rest for 2 minutes. Place a pat of herbed butter over steaks. Serve whole or slice thin and fan onto plate.

Sheet Pan Baby Potatoes

1 lb. baby potatoes, cut in half

3 tbsp. extra-virgin olive oil, divided

3 garlic cloves, minced

1 tbsp. freshly chopped rosemary

Preheat oven to 425 degrees. Toss potatoes, oil, garlic, and rosemary on a rimmed baking sheet. Spread out potatoes in a single layer; season with salt and pepper. Roast, stirring once halfway through cooking, until potatoes are golden brown and crisp outside and tender inside, about 30 minutes.

Balsamic Roasted Carrots

1 lb carrots, cut in half

2 tablespoons olive oil

1/4 teaspoon salt

2 tablespoons balsamic vinegar

Toss carrots with oil and salt in a shallow roasting pan.

Roast carrots in middle of oven, stirring occasionally, until golden and tender, 25 to 30 minutes.

Drizzle vinegar over carrots and shake pan a few times.

Roast carrots until most of vinegar is evaporated, about 2 minutes more