

Steak with Garlic Cream Sauce



Instructions:

Season the steaks with salt and pepper on both sides. Let them rest at room temperature for 15 minutes.

Heat olive oil in a large skillet over medium-high heat. Add the steaks and cook for about 4-5 minutes per side for medium-rare, or to your preferred doneness. Remove steaks from the skillet and let them rest.

In the same skillet, add butter and melt it over medium heat. Add the minced garlic and sauté for about 1 minute until fragrant.

Pour in the beef broth and bring it to a simmer, scraping up any browned bits from the skillet. Let it reduce slightly.

Add the heavy cream, Dijon mustard, and Parmesan cheese. Stir everything together until the sauce thickens, about 3-4 minutes. Season with salt and pepper to taste.

Return the steaks to the skillet, spooning the sauce over them. Let the steaks warm up for 1-2 minutes.

Serve the steaks hot, drizzled with the garlic cream sauce, and garnish with chopped parsley.

Enjoy your delicious steak with creamy garlic sauce!

Ingredients:

For the steak:

2 boneless beef steaks (ribeye or sirloin)
Salt and pepper, to taste
2 tbsp olive oil
1 tbsp butter

For the garlic cream sauce:

1 tbsp butter
4 garlic cloves, minced
1 cup heavy cream
½ cup beef broth
1 tsp Dijon mustard
¼ cup grated Parmesan cheese
Salt and pepper, to taste
Fresh parsley, chopped (for garnish)

Prep Time: 10 min | Cook Time: 20 min | Servings: 2 servings