

# One Pan Steak & Potatoes with Chive Butter Sauce

7 ingredients · 30 minutes · 4 servings



## Directions

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1. Preheat oven to 400°F (204°C). Line a baking sheet with aluminum foil.
2. In a large bowl, mix together the potatoes, peppers, steak and avocado oil. Transfer to the baking sheet in a single layer and season with salt. Bake for 30 minutes or until steak is cooked and potatoes are tender.
3. Divide the steak, potatoes and peppers onto plates.
4. Combine the melted butter and chives. Drizzle ovetop the steak and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container up to 3 days. Reheat in the microwave or in a skillet.

### No Butter

Use ghee, oil or omit completely.

### No Red Bell Pepper

Use cherry tomatoes, eggplant or any other veggies instead.

## Ingredients

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- 4 cups Mini Potatoes (halved)
- 2 Red Bell Pepper (chopped)
- 1 lb Top Sirloin Steak (cut into 1-inch cubes)
- 2 tbsps Avocado Oil
- 1 tsp Sea Salt
- 1/4 cup Butter (melted)
- 2 tbsps Chives (finely chopped)