

Parmesan Crusted Steak and Potato Sheet Pan Dinner

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Servings: 4

Ingredients

- 1 1/2 lb flank steak
- 2 lb Red Potatoes
- 1 lb asparagus
- 3-4 garlic cloves
- 1 tsp parsley
- 4-5 T Parmesan (I used grated)
- 3 1/2 T olive oil
- 1 tsp crushed pepper corn
- Sea salt



Steps

1. Preheat oven to Broil, High.
2. Slice off ends of asparagus and rinse, pat dry. Cut potatoes into quarters. (If they are larger red potatoes, cut into eighths)
3. In a medium bowl, or on sheet pan that has been sprayed with oil, toss together potatoes, 2 T olive oil, 1 minced garlic clove, 1/2 tsp crushed peppercorn and parsley. Toss well to coat all potatoes evenly. Then ignore this completely and toss in more parmesan because, you know...
4. Spread potatoes evenly on sheet pan and broil for 5-7 minutes or until they just start to lightly brown.
5. While potatoes are cooking, spread 1 T olive oil on both sides of steak and salt as desired. Spread two garlic cloves, the rest of the crushed pepper or even whole peppercorns will work here as well. Sprinkle 2 T parmesan onto steak as well.
6. When potatoes are ready, push them all to the side and place steak next to them. Add asparagus and sprinkle them with a drizzle of olive oil (1/2 T), the rest of the parmesan, one garlic clove minced and sea salt and pepper to taste.
7. Place pan back into oven and broil cooking steak each side 4-6 minutes on each side and then check for desired doneness. For the thickness of our steak, this cooked it to medium.
8. Remove pan from oven and allow to cool for several minutes. Serve with an extra sprinkle of parmesan and enjoy!