Pub Flat Iron Steaks

What’s Inside:

- 8 oz FLAT IRON STEAKS
- 2 FIRE ROASTED TOMATO SPINACH & MOZZARELLA TWICE-BAKED POTATOES
- 4 Tbsp BUTTER
- 1 Tbsp HERB & PEPPER SEASONING

What You’ll Need:

- Salt & pepper
- Paper towels
- Aluminum foil
- Nonstick cooking spray
- Sheet pan
- Small bowl
- Large skillet
- Instant read meat thermometer

Recommended Preparation:

1. **Prepare ingredients**
   - Preheat oven to 350°F. Set butter out to soften. Pat flat iron steaks dry with paper towels and allow steaks to come to room temperature. Place twice-baked potatoes on foil-lined and greased sheet pan. Bake 30 minutes.

2. **Make Compound Butter**
   - Combine butter with herb and pepper seasoning in small bowl; set aside.
   - Compound butter is made by blending softened butter with herbs and spices. Use it to add flavor to meats, vegetables and bread.

3. **Cook Steaks**
   - About 15 minutes after potatoes have been cooking, heat skillet over medium-high heat. Season steaks with 1/2 teaspoon each salt and pepper. Sear steaks on one side, undisturbed, about 3 minutes.

4. **Add Compound Butter**
   - Add 2 tablespoons compound butter to pan; flip steaks over and cook an additional 2 to 3 minutes. Baste steaks with butter as it cooks. Continue cooking about 5 minutes until steaks reach an internal temperature of 145°F on an instant read meat thermometer.

5. **It’s Mealtme!**
   - Remove steaks from pan; let rest 3 to 5 minutes before serving. Place steaks and twice-baked potatoes on plates. Top steaks with remaining compound butter to taste and serve.