

Garlic Herb Boneless Sirloin Tip Steak

Ingredients

1 to 1.5 lbs boneless sirloin tip steak (about 1-inch thick)	2 tablespoons olive oil
1 tablespoon Worcestershire sauce	1 tablespoon soy sauce
1 teaspoon dried rosemary (or 1 tablespoon fresh)	3 cloves garlic, minced
1 teaspoon dried thyme (or 1 tablespoon fresh)	1/2 teaspoon black pepper
1/2 teaspoon kosher salt (adjust to taste)	
Optional: 1 tablespoon butter for finishing	

Directions

In a small bowl, whisk together 2 tablespoons olive oil, 1 tablespoon soy sauce, 1 tablespoon Worcestershire sauce, 3 minced garlic cloves, 1 teaspoon dried rosemary, 1 teaspoon dried thyme, 1/2 teaspoon black pepper, and 1/2 teaspoon kosher salt.

Place the 1 to 1.5 lbs boneless sirloin tip steak in a zip-top bag or shallow dish. Pour the marinade over the steak, turning to coat evenly. Let it marinate for at least 30 minutes at room temperature (or up to 4 hours in the fridge). If refrigerated, bring the steak to room temperature before cooking.

Heat a heavy skillet or cast-iron pan over medium-high heat until very hot.

Remove the steak from the marinade and let the excess drip off. Place the steak in the hot pan. Sear for 4–5 minutes on one side without moving it, then flip and cook another 4–5 minutes on the other side for medium-rare (adjust time based on your preferred doneness and steak thickness).

During the last minute of cooking, add 1 tablespoon of butter to the pan and spoon it over the steak for added richness.

Transfer the steak to a cutting board and let it rest for 5 minutes before slicing. This helps the juices redistribute.

Slice the steak thinly against the grain and serve immediately with your favorite sides.