



WEEKDAYS 1e|12p|c



Michael Symon's Rib-Eye with Tomato Salad

skill level

easy

time

30-60min

servings

6 to 8

cost

\$

Contributed by: [Michael Symon](#)

This hearty dish is complimented by the perfect side salad. Give it a try.

ingredients

For the Steak:

1 Bone-In Cowboy Ribeye Steak
 2 tablespoons Olive Oil
 2 teaspoons Kosher Salt and Freshly Ground Pepper

For the Tomato Salad:

1 clove Garlic (minced)
 Kosher Salt
 Freshly Ground Black Pepper
 1/4 cup Extra Virgin Olive Oil
 1/2 Red Onion (shaved paper thin and soaked in ice water for 10 minutes)
 1 Red Bell Pepper (cored and cut into 1-inch chunks)
 1/3 medium Cucumber (thinly sliced)
 1 cup pitted Kalamata Olives
 1/4 cup Coarsely Chopped Fresh Dill
 1/4 cup Coarsely Chopped Fresh Mint
 1 pound Yellow Toybox or Heirloom Tomatoes
 1 cup feta (optional)

kitchenware

- Cast Iron Skillet
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Mixing Bowl
- Mixing Spoon
- Chef's Knife

steps

ingredients per step

instructions

1

For the Steak: Preheat a cast iron pan to medium high.

2

1 Bone-In Cowboy Ribeye Steak
 2 tablespoons Olive Oil
 2 teaspoons Kosher Salt and Freshly Ground Pepper
 1 clove Garlic (minced)

Season the rib eye with salt, pepper and a drizzle of olive oil and cook on both sides, about 10 minutes per side or until desired doneness. Let steak rest after cooking for 15-20 minutes.

3

Kosher Salt
 Freshly Ground Black Pepper
 1/4 cup Extra Virgin Olive Oil
 1/2 Red Onion (shaved paper thin and soaked in ice water for 10 minutes)
 1 Red Bell Pepper (cored and cut into 1-inch chunks)
 1 clove garlic
 1/4 cup red wine vinegar

For the Salad: Combine the garlic, a pinch of salt, a grinding of pepper, and the vinegar in a large mixing bowl. Drizzle in the olive oil while whisking. Drain the onion, pat dry, and add to the bowl along with the bell pepper, cucumber, and olives. Let marinate for 15 to 20 minutes.

4

1/4 cup Coarsely Chopped Fresh Dill
1/4 cup Coarsely Chopped Fresh Mint
1 pound Yellow Toybox or Heirloom
Tomatoes
1 cup feta (optional)

Add the dill, mint, feta and tomatoes and toss gently to combine.
Season with salt and pepper to taste. Spoon onto a large platter
and serve immediately.

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