

# Cajun Crusted Ribeye Steak with Cucumber Yogurt

- Prep Time: 10 minutes
- Cook Time: 15 minutes (plus 5 minutes to rest)
- Total Time: 30 minutes
- Servings: 2

## Ingredients:

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### Steak Rub:

- 1 teaspoon Stonemill Onion Powder
- 1 teaspoon Stonemill Garlic Powder
- 1 teaspoon Stonemill Ground Ginger\*
- 1 pinch Stonemill Ground Nutmeg\*
- ¼ teaspoon Stonemill Paprika
- 1 pinch Stonemill Chili Powder
- ½ teaspoon Stonemill Iodized Salt
- ½ teaspoon Stonemill Ground Black Pepper
- 1 tablespoon Stonemill Parsley Flakes
- 1 tablespoon Baker's Corner Brown Sugar
- 2 Black Angus Ribeye Steaks
- 2 Tablespoon Carlini Vegetable Oil

### Cucumber Yogurt:

- 1 cup seeded and diced cucumber
- ¼ cup diced red onion
- ½ cup Friendly Farms Plain Nonfat Greek Yogurt
- ¼ teaspoon Stonemill Iodized Salt

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. In a medium bowl, combine all rub ingredients. Press each side of the steaks into the steak rub until heavily coated.
2. Heat a flat iron pan over high heat. Add oil, sear steaks on each side for 5-8 minutes or until internal temperature reaches 135° for medium rare. Allow to rest for 5 minutes.
3. In a small bowl, combine the cucumber yogurt ingredients. Serve each steak with a side of cucumber yogurt.



Recipe Courtesy of:  
ALDI Test Kitchen