

Grilled Ribeye Steak with Mushroom Blue Cheese Topping

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes (plus 5 minutes to rest)
- Servings: 2

Ingredients:

- 1 tablespoon plus 1 teaspoon Carlini Vegetable Oil
 - 8 ounces button mushrooms, stemmed and sliced
 - 3/4 cup thinly sliced onion (about 1 small onion)
 - 1/4 teaspoon Stonemill Crushed Red Pepper
 - 1/2 teaspoon Stonemill Parsley
 - 1/8 teaspoon Stonemill Italian Seasoning
 - 1/4 teaspoon Stonemill Iodized Salt, plus additional to taste
 - 1/8 teaspoon Stonemill Ground Black Pepper, plus additional to taste
 - 2 Black Angus Ribeye Steaks
 - 3 ounces Emporium Selection Blue Cheese Crumbles
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Directions:

1. Heat 1 tablespoon oil in a medium pan over medium-high heat. Sauté the mushrooms for 2 minutes until brown. Add the onions, sauté for 2 minutes. Add the crushed red pepper, parsley, Italian seasoning, salt and black pepper. Remove from heat.
2. Heat a grill pan over medium-high heat, brush with remaining oil. Evenly season ribeye steaks with salt and pepper, to taste. 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. Combine the blue cheese with the mushroom mixture. Serve on top of the steaks.



Recipe Courtesy of:
ALDI Test Kitchen