

TUESDAY:

Rib Eye Steaks with Blistered Padron Peppers and Tomatoes

My dog ate half of one of these steaks when I wasn't looking!! Lucky doggy. NOTE: We are cooking an extra steak for use later in the week.

Serves: 4 Prep: 5 Cooking: 20

Ingredients

- 2-3 rib eye steaks
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 tablespoons olive oil
- 1 pint Padron or Shishito peppers
- 1 pint cherry tomatoes

Cooking Instructions

- 1 Preheat oven to 500°.
- 2 Place a cast-iron skillet in the oven.
- 3 When the oven reaches temperature, remove the skillet and place on the stovetop over high heat for a few minutes.
- 4 Pat steak dry with papertowel.
- 5 Season both sides of the steak with salt and pepper.
- 6 Add 1 tablespoon olive oil to the skillet and immediately place the steaks in the skillet.
- 7 Cook 1 minute without moving.
- 8 Flip the steaks and place the skillet in the oven.
- 9 Roast for 2 minutes, flip and roast for another 2 minutes. Roast more if you prefer your steaks medium to well done.
- 10 Transfer steaks to cutting board to rest.
- 11 Place skillet over medium high heat and add 1 tablespoon olive oil.
- 12 Add peppers and sprinkle with ½ teaspoon salt.
- 13 Toss in pan for 2 minutes.
- 14 Add tomatoes and cook together with peppers for 1 minute.
- 15 Serve sliced steaks topped with peppers and tomatoes.