

A Recipe from Yavapai Cowbelle Kitchens

Ribeye steaks with Sauteed Grape Tomatoes and Brie

Total Recipe Time: 30 minutes

Ingredients

2 beef Ribeye Steaks Boneless cut one inch thick (about 12 ounces each)

2 cups grape tomatoe halves

3 Tablespoons water

3 teaspoons minced prepared roasted garlic, divided

4 ounces Brie cheese shredded

2 Tablespoons thinly sliced fresh basil

Combine tomatoes, water and 1 teaspoon garlic in large nonstick skillet. Cook, uncovered over medium heat 4-5 minutes or until tomatoes are tender, stirring often. Season with salt and pepper, as desired. Remove from skillet; keep warm. Carefully wipe out skillet with paper towel.

Press remaining 2 teaspoons garlic evenly into beef steaks. Place steaks in skillet over medium heat; cook 12-15 minutes (160 degrees F); turning occasionally.

Carve steaks into slices; season with salt and pepper, as desired.. Add cheese and basil to tomatoes; stir until well combined. Serve immediately with beef. Garnish with additional basil, if desired.