



RIBEYE

Grass Run Farms Ribeye with Zesty Marinade

INGREDIENTS

- 2 10oz Grass Run Farms Ribeye Steaks
- ½ C sundried tomato dressing
- 1 orange, 1 Tbsp of zest from peeling reserved
- 2 Tbsp cooking oil
- 1 Tbsp olive oil
- 6 oz cherry tomatoes
- 4 oz blue cheese
- 4 oz jar good green olives, drained

PREPARATION

1. Combine the sundried tomato dressing and juice from the orange in a zip-top bag to make the marinade. Add the steaks and seal the bag.
2. Place the zip-top bag in the refrigerator and let the steaks marinate for 1-2 hours.
3. After 1-2 hours, take the bag out of the refrigerator. Remove the steaks from the marinade and pat dry.
4. Heat a grill to medium-high heat. Sear steaks for about 3 minutes on each side, or until the internal temperature reaches 145 degrees F or your preferred doneness.
5. Remove the steaks from the grill and let the steaks rest for three minutes.
6. Heat a skillet to medium-high heat and add the olive oil and cherry tomatoes to the skillet.
7. Cook until the tomatoes start to blister, about 2-3 minutes.
8. Add the olives and orange zest to the skillet.
9. When the olives are heated through, remove the contents of pan, and serve on top of your cooked steaks.