



ALPHA OMEGA

Grilled Ribeye with Garden Vegetables and Heirloom Tomatoes

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Executive Chef/President, Mission Kitchen + Bar

Yield: Serves 8-10

Ingredients:

1½ pounds heirloom tomatoes
2 shallots, finely minced
2 basil leaves
1 sprig fresh thyme, leaves picked
6 tbsp extra virgin olive oil
2 each green zucchini
1 ear of corn, kernels cut off
½ cup sliced red onion
2 tsp fresh chopped thyme
6 leaves of basil, thinly sliced
Kosher salt
2 oz unsalted butter
2 limes, juiced
3 16-ounce ribeye steaks
Sea salt and freshly ground black pepper



Method:

For maximum flavor and visual impact, cut the tomatoes into a chunky dice. Toss with shallots, basil, thyme, and 4 tablespoons of the extra virgin olive oil. Season with salt and pepper. Reserve at room temperature while vegetables and steaks are prepared.

Heat a sauté pan/ skillet over medium heat. Add unsalted butter, swirl the pan and cook the butter for several minutes until it releases a nutty aroma and is lightly browned. Add zucchini, corn, onions, thyme and basil. Cook for 2-3 minutes until the vegetables are just cooked through but still have some texture and bite. Season with kosher salt. Keep warm.

Generously season steaks with remaining 2 tablespoons extra virgin olive oil, sea salt and pepper. For medium-rare, place steaks on a hot grill for approximately 4 minutes per side. Allow to rest 8-10 minutes, then cut into ¼-inch slices across the grain.

To plate, spoon reserved vegetables onto a hot plate and top with a mound of tomatoes. Place the sliced ribeye steak on top and season with more freshly ground pepper and sea salt.

Enjoy!