

Rib-Eye Steak with Black Olive Vinaigrette

Recipe courtesy Giada De Laurentiis



Prep Time: 10 min Level: Serves: 2 to 4 servings
Inactive Prep Time: -- --
Cook Time: 20 min



Ingredients

Rib-eye Steak:

- 1 2-inch rib-eye steak, boneless
- 1 tablespoons olive oil
- 1 tablespoon herbes de Provence
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper

Black Olive Vinaigrette:

- 1/2 cup black olives, pitted
- 3 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- 1 garlic clove
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 6 tablespoons extra-virgin olive oil
- 6 tablespoons vegetable oil
- 2 tablespoons chopped fresh flat-leaf parsley

Directions

For the Rib-eye: Preheat your grill pan on medium high heat. Coat the beef with olive oil and sprinkle with the Herbs de Provence, salt, and pepper. Cook for 6 to 8 minutes a side until the meat is medium-rare, remove from heat, and allow to rest.

For the Black Olive Vinaigrette: Combine the olives, red wine vinegar, mustard, garlic, salt, and pepper in a blender and blend until mixed. In a small pitcher combine the olive oil and vegetable oil. Drizzle the oil into the blender with the machine running. Transfer the vinaigrette to a serving dish. Stir in the parsley and serve with the rib-eye.

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