

Ribeye Steak with Caprese Salsa

<http://wp.me/pWGRR-1dY>



*2 ribeye steaks
4 cloves garlic, minced
kosher salt and ground pepper to taste (I used 1/2 tsp each)*

*1/2 lb tomatoes, coarsely chopped (about 20 grape tomatoes)
1/4c fresh basil leaves, chopped into strips (about 12 leaves)
2 cloves garlic, minced
1/2 tsp each olive oil, balsamic vinegar, lemon juice
1/4 tsp each salt and pepper*

Serves two

Rub the steaks with garlic, then sprinkle a generous amount of kosher salt and black pepper on top. Allow them to sit at room temperature for 30 minutes.

To make the salsa, combine all of the remaining ingredients, cover and put in the fridge for 30 minutes to allow the flavors to develop.

Grill your steaks using direct, high heat, until cooked to your liking. I cooked mine three minutes per side and it came out medium rare. Allow the steak to rest for five minutes somewhere that retains heat (I like to use an unused oven or microwave).

Lastly, drain your salsa of most of its liquid and spoon it over your steak.

* Note: you could also add 4oz of chopped fresh mozzarella to the salsa right before spooning onto the steaks, if you're dairy-inclined.