

Ribeye Steak Sandwich

Servings: 3 | Total Time: 40 mins

Juicy pan-seared ribeye piled onto golden garlic bread with zesty lemon mayo, arugula, and tomato—a bold, buttery bite that hits every craving.

INGREDIENTS

For the Steak

- 1 Butcherbox ribeye steak
- 4 tsp ButcherBox Rancher's Steak Seasoning
- 2 tbsp butter
- 3 sprigs fresh thyme
- 3 garlic cloves, smashed
- 1 tbsp olive oil

For the Garlic Bread

- 1 baguette, halved lengthwise
- ½ stick (¼ cup) butter, softened
- 2 tsp garlic powder
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp red pepper flakes
- 1 tsp dried oregano

For the Lemon Mayo

- 1 cup mayonnaise
- 1 lemon for zest & juice
- 1 garlic clove, grated
- 1 tsp salt & pepper

Toppings

- 1 handful of arugula
- 1 tomato, sliced



INSTRUCTIONS

1. In a small bowl, mix softened butter, garlic powder, salt, pepper, red pepper flakes, and oregano. Set it aside.
2. In another bowl, combine mayo, lemon zest and juice, grated garlic, salt, and pepper. Mix well and refrigerate.
3. Season ribeye generously with ButcherBox Rancher's Steak Seasoning.
4. Spread the garlic butter mixture on the baguette halves. Toast in a 350°F (175°C) oven for about 15 minutes or until golden. Set it aside.
5. Reduce the heat and add butter, garlic cloves, and thyme. Baste the steak in melted butter for 2 minutes.
6. Serve steak topped with slaw in your favorite taco shell or sticky bun. Garnish with fresh cilantro.
7. Remove from heat and let the steak rest for 5–10 minutes. Slice thinly against the grain.
8. Spread lemon mayo onto toasted garlic bread. Layer with sliced steak, arugula, and tomato. Close, slice, and serve.