

# Reverse-Seared Ribeye Steak with Watermelon & Feta Salad

Servings: 3 | Prep time: 30 mins | Cook time: 45 mins | Total Time: 1 hr 15 mins

**P**airing seared ribeye with a refreshing watermelon salad, this recipe is bold and unforgettable—a true summertime showstopper.

## INGREDIENTS

1 Butcherbox thick-cut ribeye steak  
ButcherBox Anything Seasoning  
1 tbsp high-smoke point oil  
2 tsp unsalted butter  
2 garlic cloves, smashed  
Fresh thyme or rosemary sprigs  
1/2 watermelon, cut into cubes  
1 lemon (juice only)  
1 block feta cheese, in chunks  
1 handful fresh mint, chopped  
2 tsp honey  
3 tbsp olive oil  
2 tsp salt + pepper, to taste  
2 garlic cloves, grated  
1/2 jalapeño, finely chopped  
1 cucumber, chopped  
Handful of pistachios

## INSTRUCTIONS

1. Preheat oven to 275°F (135°C).
2. Pat the ribeye dry with paper towels.
3. Fully season with ButcherBox Anything Seasoning (or salt and pepper). Let rest at room temperature.
4. Cube the watermelon (1/2-inch pieces).
5. Chop cucumber, jalapeño, and mint. Grate garlic cloves. Juice the lemon.
6. Place the seasoned ribeye on a wire rack set over a baking sheet.
7. Roast for 20–30 minutes, until internal temp is about 90–95°F for rare, or 100–105°F for medium-rare. Remove from oven and let rest briefly.
8. In a large bowl, combine watermelon, cucumber, jalapeño, garlic, mint, lemon juice, honey, olive oil, salt, and pepper. Mix well and refrigerate for at least 1 hour (or overnight for best flavor). Wait to add feta until just before serving.
9. Heat a cast-iron skillet over high heat until nearly smoking. Add 1 tbsp oil and sear the steak for 1–1.5 minutes per side until a golden-brown crust forms. *Optional:* add butter, smashed garlic, and herbs, basting with melted butter for 1 minute.
10. Transfer steak to a cutting board. Rest for 5–10 minutes. Slice against the grain.
11. Before serving, fold feta chunks into the salad and top with pistachios.
12. Plate slices of ribeye alongside a chilled scoop of watermelon feta salad.

