BUTCHERBOX

Ribeye Steak au Poivre with Roasted Vegetables

Servings: 2 | Total Time: 40 minutes

A juicy, pepper-crusted seared ribeye is topped with creamy cognac sauce and served with roasted veggies for pure steakhouse perfection.



INGREDIENTS

2 ButcherBox ribeye steaks (8-10 oz each, 1½ inches thick)
Kosher salt, to taste
2 tbsp whole black peppercorns, coarsely crushed
1 tbsp neutral oil (vegetable or canola)
2 tbsp unsalted butter
1 small shallot
⅓ cup cognac or brandy
½ cup creme fraiche
2 tsp Dijon mustard
1 medium zucchini
1 medium red bell pepper
1 medium yellow onion
8 oz button mushrooms
2 tbsp olive oil
1 tbsp Lemon Pepper seasoning
Kosher salt, to taste

PREPARATION:

1. Remove steaks from refrigerator 45 minutes prior to cooking.
2. Preheat oven to 425°F (220°C).
3. Slice the zucchini into ½-inch rounds. Cut the red bell pepper into 1-inch pieces.
4. Slice the yellow onion into thin wedges. Halve the button mushrooms if large or leave whole if small.
5. Line a baking sheet with parchment paper.
6. Toss zucchini, bell pepper, onion, and mushrooms with olive oil, Lemon Pepper spice blend, and a pinch of salt in a large bowl.
7. Season steaks generously with kosher salt on both sides. Press crushed black peppercorns into both sides of the steaks.

Cook the Veggies:

1. Spread prepared vegetables in a single layer on the baking sheet.
2. Roast in the oven for 25 minutes, stirring halfway through, until tender and slightly caramelized.

Cook the Steaks:

1. Heat oil in a skillet over medium-high heat until just smoking.
2. Sear steaks for 8–10 minutes, flipping every minute to develop a crust.
3. Transfer steaks to a plate and tent loosely with foil.

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Make the Sauce & Serve:

1. Lower the heat to medium and melt butter in the skillet. Add minced shallot and sauté until softened, about 1 minute.

2. Carefully pour in cognac or brandy. Ignite with a lighter or allow alcohol to burn off naturally, about 30 seconds.

3. Stir in creme fraiche and Dijon mustard, scraping browned bits from the skillet. Simmer for 2–3 minutes and season with salt, if needed.

4. Arrange roasted vegetables and steak on plates. Drizzle sauce over the steak or serve on the side. Garnish with additional cracked black pepper, if desired.

