

Ready In: **25 mins**

 Prep: **15 mins**

 Servings: **4**

Rib Eye with Garlic & Parsley in a Cast Iron Skillet

SAVE R

Saved by 113

★★★★★ **4.50 (4)**
 LS Low sodium G Gluten free

Ingredients

1 pkg (4 oz) Wegmans Gourmet Blend Mushrooms, washed

4 Wegmans Sweet Mini Peppers, stemmed, halved lengthwise

1 pkg (8 oz) Wegmans Cleaned & Cut Baby Corn, halved lengthwise

1 pkg (8 oz) Wegmans Organic Baby Zucchini Squash, halved lengthwise

4 Wegmans Campari Cocktail Tomatoes, halved

1 red onion, peeled, cut in 1/4-inch slices (about 1 cup)

3 1/2 Tbsp Wegmans Organic Basting Oil, divided

Salt and freshly ground pepper to taste

2 pkgs (about 3/4 lb each) Wegmans Angus Beef Ribeye Steaks, halved

1/2 of a 3.5 oz container Wegmans Organic Garlic & Parsley Finishing Butter



Nutrition Information

Nutrition Information is per serving

Protein	37.g
Added Sugar	0.g
Fiber	4.g
Carbohydrate	20.g
Sodium	115.mg
Cholesterol	130.mg
Saturated Fat	19.g
Fat	52.g
Calories	670.

Ingredients (9)

 Wegmans Organic Garlic & Parsley Finishing Butter
\$3.19 / ea

 Wegmans Peppers, Sweet, Mini, FAMILY PACK
\$5.99 / ea

 Wegmans Organic Basting Oil
\$6.99 / ea




Wegmans Mushrooms, Gourmet Blend, Crimini, Shitake & Oyster
\$2.99 / ea



Wegmans Organic Zucchini Squash, Baby, Microwaveable
\$3.49 / ea



Wegmans Campari Cocktail Tomatoes
\$3.99 / ea



Wegmans Baby Corn
\$2.50 / ea



Red Onions
\$1.57 / ea



Wegmans Antibiotic Free Beef Ribeye Steak
\$24.56 / ea




Directions

[VIEW STEP BY STEP](#)

1. Cooking Option 1 - Oven Directions: Preheat oven to 450 degrees. Add mushrooms, peppers, baby corn, zucchini, tomatoes, and 2 Tbsp basting oil to large bowl; season with salt and pepper. Toss to combine; set aside. Season steaks and onions with salt and pepper on both sides; drizzle onions with 1/2 Tbsp basting oil. Set aside
2. Add remaining oil to 12-inch cast iron skillet; heat stovetop on MED-HIGH until oil faintly smokes. Center steaks in skillet; sear 1 min. Turn over; sear 1 min. Remove steaks from skillet. Add onions to skillet; top with veggie mixture. Top veggie mixture with steaks; place skillet in oven.
3. Roast about 12 min until steaks reach desired doneness (refer to temp chart for final internal temp). Remove skillet carefully from oven using oven mitts; top steaks evenly with finishing butter. Serve.
4. Cooking Option 2 - Grill Directions: Add mushrooms, peppers, corn, zucchini, tomatoes, onions, and 2 1/2 Tbsp basting oil to large bowl; season with salt and pepper. Toss to combine; set aside. Season steaks with salt and pepper on both sides.
5. Add remaining oil to 12-inch cast iron skillet; set on grill grate. Heat on HIGH 5-10 min until oil faintly smokes. Center steaks in skillet; sear 1 min. Turn over; sear 1 min. Remove steaks from skillet; set aside. Add veggie mixture to skillet; top with steaks. Close grill lid.
6. Cook about 10 min until steaks reach desired doneness (refer to temp chart for final internal temp). Remove skillet carefully from grill using oven mitts; top steaks evenly with finishing butter.

Reviews

★★★★★ 4.50 (4)

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5 ★	2
4 ★	2
3 ★	0
2 ★	0
1 ★	0

1-4 of 4 Reviews

Sort By Highest Rated



STEVEN JANEK

Reviews: 1

★★★★★ 11 months ago

Amazing dish!

Amazing dish!! Simple and easy! Seared the steak for 2 mins per side rather than 1 minute and then put in oven and got a perfect medium-medium/rare temp. Very tasty, healthy and simple!! Highly recommended!

KATHLEEN

Reviews: 1

★★★★★ 12 months ago

Easy and delicious!

Made this for Father's Day and my husband loved it. Prep was simple with very little clean-up. We used filets instead of ribeye, and everything was delicious. Highly recommend.

Marcia

North Garden, VA, United States

Reviews: 3

★★★★★ about 4 years ago

Great grilled veggies!

We loved the grilled veggies, but it was difficult to get the steak cooked properly with the vegetables. Next time, we will grill the steaks separately and only put the veggies in the iron skillet.

Wes

Rochester, NY, United States

Reviews: 1

★★★★★ about 4 years ago

Easy, great meal.

Meal was great. Will make again and try with different vegetables.

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