

Rosemary Rubbed Rib-Eye Steak

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-rib-eye-steak-recipe>

Ingredients:

- 40 ounces rib eye steaks boneless, about 1- inch thick, at room temperature
- 1 tablespoon kosher salt
- 1 teaspoon ground black pepper freshly
- 2 tablespoons rosemary fresh, finely chopped
- 1/4 teaspoon garlic powder
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter

Nutrition:

1. Calories: 960 calories
2. Cholesterol: 225 milligrams
3. Fat: 75 grams
4. Protein: 65 grams
5. SaturatedFat: 27 grams
6. Sodium: 1980 milligrams

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