

How to prepare Grilled Bone-in Ribeye with Caramelized Cauliflower and Chimichurri Sauce

Recipe Serves Two

Ingredients

- Protein

[Bone in Ribeye - 2 steaks](#)

Salt & Pepper

- Chimichurri Sauce (yield 2 cups)

4 large Cloves Garlic, peeled

1 cup Parsley Leaves, chopped

2 Tsp. Dried Oregano

1 tsp. Red Chili Flakes

1 cup Extra Virgin Olive Oil

2 Tbs. Red Wine Vinegar

1 tsp. Kosher Salt

1/4 tsp Black Pepper

- Caramelized Cauliflower

8 oz. Butter, unsalted, cut into 1" cubes

1 Small Head Cauliflower, cut into florets

Kosher Salt to taste

Black Pepper to taste

How to prepare Chimichurri Sauce

1. Combine Garlic, Parsley, Oregano, and red chili flakes in the high-speed blender.
2. Turn blender on medium high and start to blend the ingredients together.

3. Turn blender to low and slowly start adding in the oil. If you add the oil too fast, the mixture will not emulsify.
4. Once oil is added, and mixture is emulsifying, add the red wine vinegar, salt and pepper.
5. Taste and readjust seasoning if needed, and transfer to a container. Store refrigerated until needed.

How to prepare Caramelized Cauliflower



1. Heat a large saute pan over medium heat.
2. Add butter to the pan and allow to melt.
3. Add cauliflower florets to the pan and turn heat to medium low so the butter does not burn.
4. Allow cauliflower to brown against the pan in the butter. When brown on the bottom, turn each floret over with a pair of tongs.
5. Season with a small amount of salt and pepper (you will season again before serving).
6. Let cauliflower brown against the pan a second time. When browned, remove from heat and keep warm to the side.
7. Right before serving, season with salt and pepper again.



How to prepare steak

1. Season the steaks, starting with pepper. You want to be generous since you are only seasoning the outside of the steaks.
2. Start with Black Pepper and finish with the Salt.
3. Follow instructions in the video for proper steak grilling or you can find a [video here](#) on how to grill a perfect steak.

How to assemble your dish



1. Place half of the cauliflower on the plate. Don't forget to season it once more before plating.
2. Place your steak next to the cauliflower.
3. Top the steak with the chimichurri sauce.

Watch Chef's video to find out another more elegant way to present your dish.