

MORTON & BASSETT SPICES®

## *Espresso Rub Ribeye Steak*



- 1 pound ribeye steak
- 2 tablespoons Morton & Bassett Espresso Rub
- 1 tablespoon butter
- 1 teaspoon salt
- 1 sprig rosemary

Preheat the oven to 500°F. Add 1 tablespoon of M&B Espresso Rub and salt on each side of the steak. Heat an ovenproof pan over high heat and transfer the steak into the pan. Sear each side for about 3 minutes, plus 30 seconds on the edges until it's browned well. Transfer the pan into the oven to finish cooking for about 3-4 minutes. Remove the steak from the pan and top with butter and rosemary. Allow to rest for 5 minutes before slicing.

Servings: 2 | Time: 20 minutes



[mortonbassett.com](http://mortonbassett.com)

