

AXEL

COOKBOOK

Recipes, ideas, & inspiration

Ribeye Dinner for Two

Dishes: 1 Entree, 1 Salad, 2 Sides

Drinks: 1 Bottle of wine (Malbec or Barbera d'Alba)

Cook time: 80 minutes

Serves: 2

**** Provisions needed: AXEL Chimichurri flavor of your choice, Latin American Spice Blend, and Mediterranean Herb Blend**

We have collected a handful of recipes for you to use and make your own beautiful Ribeye steak dinner for two. In the coming pages, you'll have a couple of recipes for you to replicate to your liking. We encourage the **7 Ps of Success** (Prior Proper Planning Prevents Piss Poor Performance) before moving forward, so please read each recipe and think ahead of your important night about timing and what you'll need.

We suggest you begin by prepping all of your condiments and all of your vegetables. For example, make the Spring Tomato Simple Salad on Page 3 first, but do not dress until ready. Then, begin with the Ribeye. Turn on the oven, prep the steak and throw it in the oven. While this reverse-sears, prep the Roasted Seasoned Potatoes (page 4) and Pan-seared Asparagus (page 5). Once the steak is done in the oven, you can let it rest. Increase the oven temp for the potatoes, and toss them in there when ready. When the potatoes are close to being finished, you can start on the steak and the already-prepped asparagus. Optimizing your time and kitchen is very useful, but be careful. You can move slowly. Please give 5-10 minutes for your steak to rest when finished.

If you have any questions, please reference the cookbook or reach out to @AXELprovisions on instagram.

AXEL

COOKBOOK

Recipes, ideas, & inspiration

Reverse-seared Ribeye

Ingredients & Items

- AXEL Chimichurri (Traditional or Verde)
- 2lbs Ribeye, ask for Tomahawk if possible
- 2 Steams of Rosemary
- 2 Cloves of Garlic
- 1/3 stick of Butter
- Grill or Skillet
- Stove top
- Oven
- Cooking oil
- Salt (coarse) & Pepper
- Cooking thermometer
- Foil



Directions

- 1) Remove meat from the fridge. Allow time for steak to reach room temperature.
- 2) Turn on the oven to 270F. Salt Rib-eye, coarse salt, on both sides.
- 3) Once the oven is ready, place Rib-eye in the oven directly on the rack. Add foil beneath for leakage. Leave Rib-eye in the oven for about 20 minutes. Monitor the internal temperature. Please note that the steak will continue to cook in the next steps. (For Medium Rare- remove at 120F. For Medium- remove at 125F).
- 4) Once the desired temperature is reached, remove the steak and let rest for 5 minutes. Meanwhile, place the skillet on the stovetop over high heat.
- 5) CAUTION: Once Rib-eye is rested and the skillet is hot, cut the butter in two pieces, place in skillet, add 2 garlic cloves, and stir the butter with rosemary until butter is almost melted.
- 6) CAUTION: Gently place Rib-eye on the skillet, no more than 2-4 minutes on each side. Don't forget to sear the edges of the Rib-eye as well.
- 7) Once all sides are seared, remove the steak and let sit for 5 minutes. Add pepper to taste.
- 8) Add AXEL Chimichurri flavor of your choice.
- 9) Serve & enjoy :)

AXEL

COOKBOOK

Recipes, ideas, & inspiration

Spring Tomato Simple Salad

Ingredients & Items

- AXEL Mediterranean Herb Blend
- 2-3 Round Tomatoes
- 1 Bushel of microgreens of your choice
- Half of a Red Onion
- 1 Lemon
- Extra virgin olive oil
- Salt (coarse) & Pepper



Directions

- 1) Wash dirty vegetables
- 2) Cut the tomatoes in half, and thinly slice wedges
- 3) Thinly slice half red onion into **Julienne** (recommended technique)
- 4) Add thinly sliced tomatoes and red onions to a platter, sprinkle your micro greens on top
- 5) Add salt and pepper to taste, drizzle with extra virgin olive oil
- 6) Cut lemon in half, spray the salad with half a lemon
- 8) Add a sprinkle with AXEL Mediterranean Herb Blend
- 9) Serve & enjoy :)

AXEL

COOKBOOK

Recipes, ideas, & inspiration

Roasted Seasoned Potatoes

Ingredients & Items

- AXEL Seasoning blend flavor of your choice
- 1 Bag of Fingerling Potatoes
- Cooking Oil
- Large Roll of Foil
- Cutting Board



Directions

- 1) Turn oven on to 400F
- 2) Clean and cut potatoes to the desired size. Fingerling potatoes cut in half, other potatoes as desired
- 3) Place cut potatoes in a big bowl. Add 1 tablespoon of your preferred cooking oil per handful of potatoes in the bowl
- 4) Liberally sprinkle AXEL Provisions Seasoning over all potatoes. Lightly toss until most of the surface area is covered with seasoning
- 5) Place foil on a large tray and spray with cooking spray
- 6) Place seasoned potatoes on tray leave for 20 minutes or until golden brown
- 7) Serve & enjoy :)

AXEL

COOKBOOK

Recipes, ideas, & inspiration

Pan-seared Asparagus

Ingredients & Items

- AXEL Latin American Spice Blend
- 1 Bushel of green or violet Asparagus
- Cooking Oil/Butter
- Large pan/Cast iron
- Stovetop
- Extra Virgin Olive Oil
- Salt and Pepper
- Half of a Lemon



Directions

- 1) Wash asparagus, and rip off/cut the bottom tips
- 2) Add clean asparagus to pan, dress with extra virgin olive oil, half of a lemon, salt and pepper, and AXEL Latin American Spice Blend
- 3) Bring a pan to medium heat, only add butter/oil if dressing wasn't enough
- 4) Once sizzling occurs, turn/toss asparagus until all sides are cook to your liking (take a bite of the thick end and see if it needs more time to soften)
- 4) Once it's cooked to your liking, turn off heat and add any additional toppings
- 7) Serve & enjoy :)