

# Pan-Seared Boneless Ribeye with Herb Butter















# Instructions

1. Let steaks come to room temp and season generously with salt and pepper.
2. Heat olive oil in a skillet over high heat.
3. Sear steaks for 3–4 minutes per side.
4. Reduce heat to medium-low, add butter, garlic, and herbs.
5. Baste steaks with melted butter for another 1–2 minutes.
6. Rest 5 minutes before slicing or serving whole.

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