

Medium-Rare Steak with Baked Macaroni and Cheese Is the Classic Comfort Combo You Deserve Tonight

Why This Steak and Macaroni and Cheese Combo Works



OVEN
375°F

TIME
5 min

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INGREDIENTS

You'll Need

For the Steak: 2 boneless ribeye or New York strip steaks (or your preferred cut) 1 tablespoon olive oil Salt and freshly ground black pepper, to taste 1 tablespoon fresh rosemary or thyme (optional but recommended):

For the Topping: 1/2 cup breadcrumbs (panko for extra crunch) 1 tablespoon melted butter How I Make This Classic Meal (:

DIRECTIONS

1. Step-by-: Step)
2. Start with the : Steak
3. Preheat your pan or grill
4. Whether you're using a cast-iron skillet or your backyard grill, preheat to medium-high heat. A hot surface is the secret to that irresistible crust.
5. Season generously
6. I pat the steaks dry with paper towels, then brush them with olive oil and season both sides with salt, pepper, and a sprinkle of chopped rosemary or thyme if I'm using it. Simple, but powerful.
7. Sear to perfection
8. I place the steaks onto the hot surface and let them sear for about 4-5 minutes per side. For medium-rare, I'm aiming for an internal temp of 130°F (54°C). I use a meat thermometer for accuracy-no guesswork here.
9. Let it rest
10. Once done, I transfer the steaks to a cutting board and let them rest for 5-10 minutes. This step is key. It locks in all the juices and gives you that juicy, blush-pink center.
11. Make the : Baked Mac and Cheese
12. Boil the pasta
13. While the steak is marinating or cooking, I cook the pasta according to package directions, then drain and set it aside.
14. Make the roux and sauce
15. In a saucepan, I melt the butter over medium heat, then stir in the flour. After cooking the roux for a minute or two, I whisk in the milk gradually until

smooth. I let it simmer until it thickens-about 4 to 5 minutes.

16. Add the cheese
17. Off the heat, I stir in the shredded cheddar and Gruyère. The sauce should be silky, cheesy, and completely spoon-worthy. I season it with salt and pepper to taste.
18. Combine and top
19. I mix the pasta and cheese sauce in a buttered baking dish. In a small bowl, I combine the breadcrumbs with melted butter and sprinkle them evenly on top.
20. Bake to golden perfection
21. I bake the mac and cheese in a preheated 375°F (190°C) oven for 15-20 minutes until the top is bubbling and beautifully golden brown. If I want even more crunch, I'll broil it for the last 1-2 minutes-just keep a close eye on it.
22. Serve : It Up
23. I slice the rested steak against the grain and fan it out on a plate to show off that juicy medium-rare interior. I scoop a hearty serving of baked mac and cheese right next to it, letting the creamy sauce peek through the crunchy breadcrumb topping.
24. For a finishing touch, I sometimes garnish with a sprinkle of chives, a twist of black pepper, or a little extra grated cheese.
25. How I : Like to Serve This Combo

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