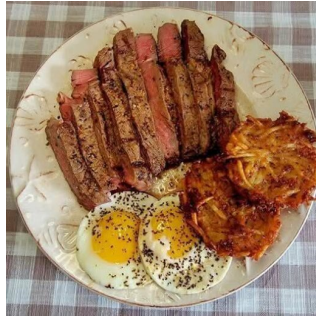


## Cowboy Ribeye Breakfast Plate with Eggs and Hash Browns

Grilled Cowboy Ribeye with Sunny Side Up Eggs and Hash Browns



**TIME**  
**15 min**

**TEMP**  
**140°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cowboy Ribeye:

1 bone-in cowboy ribeye steak (about 1.5-2 inches thick)

1 tbsp olive oil

Salt and freshly cracked black pepper, to taste

1 tsp garlic powder

1 tsp smoked paprika (optional)

1 tbsp butter

2 sprigs rosemary or thyme (optional for basting)

For the Sunny Side Up Eggs:

2-4 large eggs

1 tsp butter or olive oil

Salt and pepper, to taste

For the Hash Browns:

2 medium russet potatoes, peeled and grated

Optional: garlic powder, paprika, or chopped parsley

### DIRECTIONS

1. Step 1: Grill the Cowboy Ribeye: Preheat your grill to medium-high heat (or heat a cast iron skillet).
2. Rub the steak with olive oil, then season generously with salt, pepper, garlic powder, and smoked paprika if using.
3. Grill for 4-5 minutes per side, or until a nice crust forms. Use a thermometer to check doneness: Medium-rare: 130°F (54°C)
4. Medium: 140°F (60°C)
5. In the last minute of grilling, add butter and herbs to the pan (if using cast iron) and baste.
6. Remove from heat, cover loosely with foil, and let rest 5-10 minutes.
7. Step 2: Make the Hash Browns: Rinse grated potatoes in cold water to remove excess starch, then dry thoroughly with a towel.
8. Heat butter and olive oil in a non-stick skillet over medium-high heat.
9. Add potatoes in an even layer. Cook undisturbed for 5-6 minutes until golden and crisp.
10. Flip and cook the other side for another 4-5 minutes. Season with salt, pepper, and desired spices.
11. Transfer to a plate and keep warm.
12. Step 3: Fry the Sunny Side Up Eggs: Heat butter or oil in a nonstick skillet over low-medium heat.
13. Crack eggs gently into the skillet, keeping the yolks intact.
14. Cook slowly for 2-3 minutes, until whites are set but yolks remain runny.
15. Do not flip. Season with salt and pepper.

## TIPS FOR SUCCESS

Let the ribeye rest before slicing to retain its juices.

Use a cast iron skillet for a perfect crust on both steak and hash browns.

For extra crispy hash browns, press them down slightly while cooking.

Add sautéed mushrooms , caramelized onions , or a dash of hot sauce to the plate.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cowboy-ribeye-breakfast-plate-with-eggs-and-hash-browns/>