

## Ribeye Steak with Caramelized French Onions and Mushrooms

Ribeye Steak with French Onions and Mushrooms - Rich, Savory & Steakhouse-Worthy



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 2 ribeye steaks, about 1 inch thick
- 2 large onions, thinly sliced
- 1 cup mushrooms, sliced (white or cremini)
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 1 tsp sugar
- 1 tsp balsamic vinegar
- 2 garlic cloves, minced
- Salt & pepper, to taste
- Fresh thyme or parsley, for garnish

### DIRECTIONS

- Season and Rest the Steaks:** Season ribeye steaks generously on both sides with salt and pepper. Let them sit at room temperature for 30 minutes before cooking-this helps with even searing.
- Caramelize the Onions:** Heat 1 tbsp olive oil + 1 tbsp butter in a skillet over medium heat. Add sliced onions and cook slowly, stirring occasionally, for 20-25 minutes, until golden and soft. Add sugar and balsamic vinegar in the last 5 minutes. Remove from pan and set aside.
- Sauté the Mushrooms:** In the same pan, add the remaining butter and olive oil. Add sliced mushrooms and garlic, and sauté for 5-7 minutes, until golden brown and tender. Season with a pinch of salt and pepper. Remove and set aside.
- Sear the Ribeye Steaks:** Increase heat to medium-high. Add a bit more oil if needed. Place steaks in the skillet and sear for 3-4 minutes per side for medium-rare, or adjust based on desired doneness. Let steaks rest on a cutting board for 5 minutes before serving.
- Assemble and Serve:** Top each steak with a generous spoonful of caramelized onions and sautéed mushrooms. Garnish with fresh thyme or parsley. Serve hot and enjoy every juicy, buttery bite!

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

Original recipe: <https://chefmaniac.com/ribeye-steak-with-caramelized-french-onions-and-mushrooms/>