

Ribeye Steaks with Caramelized Onions and Mushrooms - Steakhouse Quality at Home

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TIME
30 min

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INGREDIENTS

- 2 ribeye steaks
- 2 large onions, thinly sliced
- 1 cup mushrooms, sliced
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 1 tsp sugar
- 1 tsp balsamic vinegar
- Salt and pepper, to taste
- 2 cloves garlic, minced
- Fresh thyme or parsley, for garnish

? Instructions:

1 Season the Steaks:

2 Caramelize the Onions:

3 SautØ the Mushrooms:

4 Sear the Ribeyes:

5 Assemble & Serve:

? Swaps & Additions:

Steak Alternatives: This works with NY strip, filet mignon, or even sirloin.

Add Red Wine: Splash in a bit of red wine during the mushroom sautØ for extra depth.

Make it Creamy: Add a dollop of herbed cream cheese or garlic compound butter on top.

Low-Carb Sides: Serve with cauliflower mash or roasted Brussels sprouts.

? Tips for Perfect Steak:

Room Temperature Steaks = Better Sear

Use a Cast Iron Skillet for maximum browning and heat retention

Don't Overcrowd the Pan when searing-cook one steak at a time if necessary

Let It Rest to keep all that delicious juice inside the meat

? Serving Suggestions & Pairings:

Beer Cheese Dip - ideal for game day or steak night snacks

Easy Turkey Wings - another protein-packed comfort classic

Sheet Pan Quesadillas - a fun, sharable pairing

Blueberry Lemonade - light and citrusy contrast to the richness

Peanut Butter Brownies - for a decadent dessert that ends the meal right

? Storage & Leftovers:

Fridge: Store leftover steak, onions, and mushrooms in separate airtight containers for up to 3 days.

Reheat: Warm gently in a skillet over low heat or microwave in short bursts with a splash of water or broth.

DIRECTIONS

1. **Season the Steaks::** Generously season both sides of the ribeyes with salt and pepper. Let them rest at room temperature for 30 minutes-this helps them cook more evenly.
2. **Caramelize the Onions::** In a large skillet, heat 1 tbsp olive oil and 1 tbsp butter over medium heat. Add sliced onions and stir occasionally for 15-20 minutes until they soften and deepen in color.Add the sugar and balsamic vinegar during the last 5 minutes for a sweet, tangy finish. Remove from skillet and set aside.
3. **SautØ the Mushrooms::** In the same skillet, add the remaining 1 tbsp oil and butter. SautØ the sliced mushrooms and garlic for 5-7 minutes, until golden and tender. Season with salt and pepper. Remove from skillet.
4. **Sear the Ribeyes::** Raise the heat to medium-high. Sear the ribeyes for 3-4 minutes per side for medium-rare, or adjust based on your desired doneness.Let the steaks rest for 5 minutes before slicing to preserve juices.
5. **Assemble & Serve::** Top each steak with a generous helping of caramelized onions and sautØed mushrooms. Garnish with fresh thyme or parsley.
6. **? Swaps & Additions: Steak Alternatives:** This works with NY strip, filet mignon, or even sirloin.
7. **Add : Red Wine:** Splash in a bit of red wine during the mushroom sautØ for extra depth.
8. **Make it : Creamy:** Add a dollop of herbed cream cheese or garlic compound butter on top.
9. **Low-: Carb Sides:** Serve with cauliflower mash or

roasted Brussels sprouts.

10. ? Tips for Perfect Steak: Room Temperature Steaks = Better Sear
11. Use a : Cast Iron Skillet for maximum browning and heat retention
12. Don't : Overcrowd the Pan when searing-cook one steak at a time if necessary
13. Let : It Rest to keep all that delicious juice inside the meat
14. ? Serving Suggestions & Pairings: Round out your meal with savory sides or appetizers like:
15. Beer : Cheese Dip - ideal for game day or steak night snacks
16. Easy : Turkey Wings - another protein-packed comfort classic
17. Sheet : Pan Quesadillas - a fun, sharable pairing
18. Blueberry : Lemonade - light and citrusy contrast to the richness
19. Peanut : Butter Brownies - for a decadent dessert that ends the meal right
20. ? Storage & Leftovers: Fridge: Store leftover steak, onions, and mushrooms in separate airtight containers for up to 3 days.
21. Reheat: Warm gently in a skillet over low heat or microwave in short bursts with a splash of water or broth.
22. Sandwich : Alert: Thinly slice the leftovers and make a next-day steak sandwich-trust me, it's magic.
23. ? More Recipes You'll Love: Blueberry Lemonade - because even steak needs a refreshing sidekick
24. Beer : Cheese Dip - creamy, melty, and ideal for a gathering
25. Peanut : Butter Brownies - when dinner deserves a rich finale

SWAPS & NOTES

: juicy, umami-rich, buttery, and a little sweet from the balsamic-kissed onions.

And despite how luxurious it feels, it's surprisingly simple and quick enough for a weeknight.

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Add sliced onions and stir occasionally for 15-20 minutes until they soften and deepen in color.

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

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