

## Garlic Butter Ribeye with SautØed Spinach and Mushrooms

Garlic Butter Steak with SautØed Spinach and Mushrooms



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 ribeye steak (about 10 oz) ?
- 1 tbsp olive oil
- 1 tsp salt ?
- 1 tsp black pepper ?
- 2 tbsp butter ?
- 2 garlic cloves, minced ?
- 1 cup fresh mushrooms, sliced ?
- 2 cups fresh spinach ?
- 1 tbsp soy sauce
- 1 tsp lemon juice ?
- ‰ tsp red pepper flakes (optional) ?

### DIRECTIONS

- 1.** Season the Steak: Rub the steak with olive oil, salt, and pepper. Let it rest at room temperature for 15 minutes. This helps the steak cook more evenly.
- 2.** Grill the Steak: Heat a grill pan or cast-iron skillet over medium-high heat. Grill the steak for about 4-5 minutes per side for medium-rare, depending on thickness. Use a meat thermometer if needed: 130°F for medium-rare. Remove from heat and let it rest for 5 minutes-essential for juicy meat.
- 3.** SautØ the Veggies: In a large skillet, melt 1 tbsp of butter over medium heat. Add minced garlic and mushrooms. SautØ for 4-5 minutes, until mushrooms are golden and tender. Add the spinach, soy sauce, lemon juice, and red pepper flakes. Stir until spinach is wilted (about 2 minutes).
- 4.** Garlic Butter Drizzle: In a small saucepan or the microwave, melt the remaining butter with a pinch of minced garlic. Drizzle this over the grilled steak just before serving.
- 5.** Plate & Serve: Lay the spinach-mushroom mix on the plate. Place the steak on top or alongside. Drizzle any leftover garlic butter over everything for extra indulgence.

### SWAPS & NOTES

& Swaps Steak: Ribeye delivers maximum tenderness and flavor. NY strip or sirloin are also great alternatives.

Butter: Use unsalted so you can control saltiness.

Mushrooms: Cremini, shiitake, or baby bella mushrooms all work beautifully.

## TIPS FOR SUCCESS

This locks in juices and keeps every bite tender.

It caramelizes beautifully and builds flavor in both the steak and the veggies.

Slice the steak across the grain if serving sliced-it'll be more tender.

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

Original recipe: <https://chefmaniac.com/garlic-butter-ribeye-with-sauteed-spinach-and-mushrooms/>