

Ribeye Steaks with Caramelized Onions & Mushrooms: Easy Gourmet Dinner

Ribeye Steaks with Caramelized Onions & Mushrooms: A Savory & Indulgent Steak Dinner!



OVEN
250°F

TIME
30 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 2 ribeye steaks (about 1-1.5 inches thick each)
- 2 large onions, thinly sliced (yellow or sweet onions work best)
- 1 cup mushrooms, sliced (cremini or white button mushrooms)
- 2 tbsp unsalted butter, divided
- 2 tbsp olive oil, divided
- 1 tsp sugar (granulated, for caramelizing onions)
- 1 tsp balsamic vinegar (for caramelizing onions)
- Salt and pepper to taste (for steaks and mushrooms)
- 2 cloves garlic, minced (for mushrooms)
- Fresh thyme or parsley for garnish (optional, chopped)

Swaps and Notes:

Ribeye Steaks: Ribeye is fantastic for its marbling and flavor. You can also use New York strip or sirloin. Aim for steaks about 1-1.5 inches thick for a good sear and juicy interior.

Onions: Large yellow or sweet onions are best for caramelizing. Thin slices ensure they cook down nicely.

Mushrooms: Cremini (baby bella) or white button mushrooms are great. Slicing them evenly promotes even cooking.

Butter & Olive Oil: The combination helps with browning and flavor, while preventing the butter from burning at higher heats.

Sugar & Balsamic Vinegar: These are key for achieving deeply caramelized, sweet, and tangy onions. Don't skip them!

Garlic: Freshly minced garlic adds essential aroma to the mushrooms.

Herbs: Fresh thyme or parsley provides a bright, aromatic finish.

Directions:

Prepare Steaks: Season the ribeye steaks generously with salt and pepper on both sides. Let them rest at room temperature for 30 minutes before cooking. This allows the salt to penetrate and helps the steaks cook more evenly.

Caramelize Onions: In a large skillet (cast iron or heavy-bottomed pan works well), heat 1 tbsp of olive oil and 1 tbsp of unsalted butter over medium heat. Add the thinly sliced onions. Cook, stirring occasionally, until they begin to soften and caramelize, turning golden brown, about 15-20 minutes. In the last 5 minutes of cooking, add 1 tsp sugar and 1 tsp balsamic vinegar and continue to cook, stirring, until deeply caramelized and jammy. Remove the caramelized onions from the skillet and set them aside.

Saut  Mushrooms & Garlic: In the same skillet (don't clean it! Those browned bits are pure flavor!), add the remaining 1 tbsp of olive oil and remaining 1 tbsp of unsalted butter. Once melted, add the sliced mushrooms and minced garlic. Saut , stirring occasionally, until the mushrooms are golden brown and tender, about 5-7 minutes. Season with salt and pepper to taste. Remove the saut ed mushrooms and garlic from the skillet and set aside with the onions.

Sear Ribeye Steaks: Increase the heat in the same skillet to medium-high. Add a tiny splash more oil if needed. Once the pan is very hot and slightly smoking, add the seasoned ribeye steaks. Sear for 3-4 minutes per side for medium-rare, or until cooked to your desired doneness (e.g., 130-135 F for medium-rare, 140-145 F for medium). Use a meat thermometer for accuracy.

Rest Steaks: Remove the seared steaks from the skillet and let them rest on a cutting board for 5 minutes. This crucial step allows the juices to redistribute throughout the meat, ensuring a tender and juicy result.

Assemble & Serve: Top the rested steaks generously with the caramelized onions and saut ed mushrooms. Garnish with fresh thyme or parsley if desired for extra freshness and color. Serve hot, enjoying your savory and indulgent steak dinner!

Tips for Success:

Room Temperature Steaks: Letting steaks rest at room temperature before cooking helps them cook more evenly.

Hot Skillet for Searing: A very hot skillet is crucial for getting a beautiful brown crust on your steaks.

Patience with Onions: Caramelizing onions takes time, but the sweet, deep flavor is well worth the wait. Don't rush this step.

Don't Overcook Steak: Ribeye cooks quickly due to its marbling. Use a meat thermometer to ensure desired doneness without overcooking.

Rest Steaks: Always let your steaks rest after cooking! This makes them juicier.

Use the Same Pan: Cooking the onions, mushrooms, and steak in the same skillet builds incredible layers of flavor ("fond") that transfer between ingredients.

Serving Suggestions and Pairings:

Creamy mashed potatoes (perfect for soaking up any pan juices).

Roasted asparagus or steamed green beans for a fresh counterpoint.

DIRECTIONS

- 1. Making :** Ribeye Steaks with Caramelized Onions & Mushrooms is a process of building flavors in layers, primarily in one skillet!
- 2. Prepare :** Steaks: Season the ribeye steaks generously with salt and pepper on both sides. Let them rest at room temperature for 30 minutes before cooking. This allows the salt to penetrate and helps the steaks cook more evenly.
- 3. Caramelize :** Onions: In a large skillet (cast iron or heavy-bottomed pan works well), heat 1 tbsp of olive oil and 1 tbsp of unsalted butter over medium heat. Add the thinly sliced onions. Cook, stirring occasionally, until they begin to soften and caramelize, turning golden brown, about 15-20 minutes. In the last 5 minutes of cooking, add 1 tsp sugar and 1 tsp balsamic vinegar and continue to cook, stirring, until deeply caramelized and jammy. Remove the caramelized onions from the skillet and set them aside.
- 4. SautØ Mushrooms & Garlic:** In the same skillet (don't clean it! Those browned bits are pure flavor!), add the remaining 1 tbsp of olive oil and remaining 1 tbsp of unsalted butter. Once melted, add the sliced mushrooms and minced garlic. SautØ, stirring occasionally, until the mushrooms are golden brown and tender, about 5-7 minutes. Season with salt and pepper to taste. Remove the sautØed mushrooms and garlic from the skillet and set aside with the onions.
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6. **Rest : Steaks:** Remove the seared steaks from the skillet and let them rest on a cutting board for 5 minutes. This crucial step allows the juices to redistribute throughout the meat, ensuring a tender and juicy result.
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8. **Tips for Success: Room Temperature Steaks:** Letting steaks rest at room temperature before cooking helps them cook more evenly.
9. **Hot : Skillet for Searing:** A very hot skillet is crucial for getting a beautiful brown crust on your steaks.
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12. **Rest : Steaks:** Always let your steaks rest after cooking! This makes them juicier.
13. **Use the : Same Pan:** Cooking the onions, mushrooms, and steak in the same skillet builds incredible layers of flavor ("fond") that transfer between ingredients.
14. **Serving Suggestions and Pairings:** These Ribeye Steaks with Caramelized Onions & Mushrooms are a complete, decadent meal. They pair beautifully with:
 15. Creamy mashed potatoes (perfect for soaking up any pan juices).
 16. Roasted asparagus or steamed green beans for a fresh counterpoint.
 17. A simple side salad with a light vinaigrette.
 18. A full-bodied red wine like a : Cabernet Sauvignon or Merlot.
 19. For other incredible beef dishes, you might also enjoy my Garlic Butter Steak and Potatoes or a more elegant Seared Filet Mignon with Shallot Peppercorn Cream Sauce.
20. **Storage and Leftover Tips:** This dish is definitely best enjoyed fresh, hot off the skillet. If you have leftovers, store the steak and the onion/mushroom mixture separately in airtight containers in the refrigerator for up to 2 days. To reheat, gently warm the steak slices in a lightly oiled skillet over low heat or in a 250°F (120°C) oven until just warmed through to avoid overcooking. Reheat the onions and mushrooms separately on the stovetop.
21. **More Recipes You Will Love:** If you loved the tender beef and rich, savory flavors of this dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
22. **For another tender beef dish with rich flavor, check**

out my Butter Beef.

23. For a versatile seasoning that makes any burger (or steak!) shine, try my Best Burger Seasoning.
24. If you're a fan of slow-cooked, fall-apart beef, my Braised Oxtails are a must-try.
25. For a simple and delicious one-pan meal with sausage, my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a great choice.

SWAPS & NOTES

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You can also use New York strip or sirloin.

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/ribeye-steaks-with-caramelized-onions-mushrooms-easy-gourmet-dinner/>