

Grilled Balsamic Steak Caprese: Juicy Steak with Fresh Mozzarella & Tomatoes

Grilled Balsamic Steak Caprese: A Perfect Symphony of Summer Flavors!



TIME
3-5 min

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INGREDIENTS

2 (8 oz) ribeye steaks (or your preferred cut like New York strip or sirloin)
2 tablespoons olive oil
Salt and black pepper, to taste
2 tablespoons balsamic vinegar
2 teaspoons honey (optional, for a touch of sweetness in the glaze)
2 tablespoons fresh basil, chopped (plus extra whole leaves or chiffonade for garnish)
1 cup cherry tomatoes, halved
8 oz fresh mozzarella (preferably fresh mozzarella balls, "bocconcini" size, sliced or torn)

DIRECTIONS

- 1. Prep the Steak:** Pat the ribeye steaks dry with paper towels. This helps ensure a good sear. Brush both sides of the steaks lightly with olive oil, then season generously with salt and black pepper to taste.
- 2. Prepare Balsamic Glaze:** In a small saucepan, combine the 2 tablespoons balsamic vinegar and 2 teaspoons honey (if using). Bring to a gentle simmer over medium-low heat. Cook for 3-5 minutes, stirring occasionally, until the mixture reduces slightly and becomes a bit syrupy. It should coat the back of a spoon. Remove from heat and stir in the 2 tablespoons chopped fresh basil. Set aside.
- 3. Grill the Steaks:** Preheat your grill (outdoor grill or indoor grill pan) to medium-high heat. You want it hot enough to get a good sear. Place the seasoned steaks on the hot grill. Grill for 4-6 minutes per side for medium-rare (internal temperature of 130-135°F / 54-57°C). Adjust cooking time based on your desired doneness and the thickness of your steaks. Use an instant-read thermometer for accuracy if desired. Remove the steaks from the grill and let them rest on a cutting board for 5-10 minutes. This is a crucial step that allows the juices to redistribute, ensuring a tender and juicy steak.
- 4. Prepare Caprese Toppings:** While the steaks are resting, halve the 1 cup cherry tomatoes. If using a large ball of fresh mozzarella, slice or tear the 8 oz fresh mozzarella into bite-sized pieces.
- 5. Assemble and Serve:** Slice the rested grilled steaks against the grain into thick slices, or leave them whole. Place the steak slices on serving plates. Arrange the fresh mozzarella slices/pieces and halved

cherry tomatoes artistically over and around the steak. Generously drizzle the prepared balsamic glaze over the steak, mozzarella, and tomatoes. Garnish with extra fresh basil leaves or a basil chiffonade. Serve immediately and enjoy your vibrant Grilled Balsamic Steak Caprese!

SWAPS & NOTES

Steak Cut: While ribeye is recommended for its marbling and flavor, you can use other cuts like New York strip, sirloin , or even skirt steak (Skirt Steak Recipe (Grilled or Pan-Seared)) for this recipe.

Adjust grilling times based on thickness.

Mozzarella: Fresh mozzarella (either large balls sliced, or smaller bocconcini/ciliegine halved) is essential for its creamy texture.

Avoid block mozzarella as it won't have the same melting quality.

TIPS FOR SUCCESS

Room Temperature Steak: Allow steaks to sit at room temperature for 15-30 minutes before grilling for more even cooking.

Hot Grill: Ensure your grill is preheated to medium-high heat for a good sear and grill marks.

Don't Overcook Steak: Ribeye is best medium-rare to medium.

Use a meat thermometer for perfect doneness.

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

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