

How to Make a Perfect Cast Iron Ribeye Steak Dinner

Cast Iron Ribeye with Baked Mac & Cheese and a Fresh Garden Salad



OVEN
375°F

TIME
3-4 min

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INGREDIENTS

2 ribeye steaks (10-12 oz each), about 1-1.5 inches thick
Salt and freshly cracked black pepper
1 tablespoon olive oil
1 tablespoon unsalted butter
2 cloves garlic, smashed
2 sprigs fresh rosemary or thyme
2 cups elbow macaroni
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
2 cups milk
1 1/2 cups shredded cheddar cheese
1/2 cup shredded mozzarella (optional)
1/2 teaspoon paprika
Salt and pepper to taste
1/4 cup breadcrumbs (optional topping)
1 head of romaine or butter lettuce
1/2 cup cherry tomatoes, halved
1/2 cup sliced cucumber
1/4 cup crumbled feta or goat cheese
Olive oil + balsamic vinegar (or your favorite dressing)

DIRECTIONS

1. Start with the : Mac & Cheese: Preheat your oven to 375°F (190°C).
2. Cook the elbow macaroni in a pot of generously salted water until al dente. Drain the pasta and set it aside.
3. In a saucepan, melt the butter over medium heat. Whisk in the flour and cook for about a minute to form a roux.
4. Gradually whisk in the milk until the mixture is smooth. Continue to whisk and cook for about 3-4 minutes, or until the sauce has thickened.
5. Remove from the heat and stir in the shredded cheddar and mozzarella (if using), paprika, salt, and pepper. Stir until the cheese is completely melted and the sauce is smooth.
6. Add the cooked macaroni to the cheese sauce and stir to combine. Transfer the mixture to a baking dish.
7. Top with a little more cheese and the breadcrumbs (if using).
8. Bake for 20 minutes, or until the top is golden and the sauce is bubbly.
9. Sear the : Ribeye: While the mac and cheese is baking, let your steaks come to room temperature. Pat them completely dry with a paper towel and season them generously on all sides with salt and freshly cracked black pepper.
10. Heat a cast iron skillet over high heat for about 5 minutes, until it is smoking hot. Add the olive oil.
11. Carefully place the steaks in the hot pan. Sear for 3-4 minutes on one side for medium-rare. Flip the steaks.

12. During the last minute of cooking, add the butter, smashed garlic cloves, and fresh rosemary or thyme to the pan. Tilt the pan and use a spoon to baste the steaks with the melted, herbed butter.
13. Remove the steaks from the pan and let them rest on a cutting board for at least 5 minutes before slicing.
14. Make the : Salad: In a large bowl, toss together the lettuce, halved cherry tomatoes, sliced cucumber, and crumbled feta or goat cheese.
15. Drizzle with olive oil and balsamic vinegar (or your favorite dressing) just before serving.
16. Assemble and : Serve: Remove the mac and cheese from the oven.
17. Slice the steaks against the grain.
18. Place a serving of mac and cheese on each plate, a portion of the sliced steak, and a side of the fresh garden salad. Serve immediately.

SWAPS & NOTES

Steak: While a ribeye is fantastic for its marbling and

flavor, you can use a New York strip or a filet mignon.

Just adjust the cooking time for the thickness of your steak.

Mac & Cheese: You can use other cheeses in your mac and cheese,

like Gruyère or Colby Jack, for a different flavor.

Herbs: Fresh rosemary and thyme add a beautiful aroma to the steak.

TIPS FOR SUCCESS

Rest the Steak: This is the most crucial step for a juicy, tender steak.

Resting allows the juices to redistribute throughout the meat.

Hot Pan, Dry Steak: A screaming-hot pan and a bone-dry steak are the secrets to a perfect crust.

Grate Your Own Cheese: For the creamiest mac and cheese, use a block of cheese and shred it yourself.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-perfect-cast-iron-ribeye-steak-dinner/>