

Caprese Steaks with Tomatoes: 25-Minute Recipe for an Effortlessly Elegant Dinner

Caprese Steaks with Tomatoes: The Effortlessly Elegant Dinner That Takes 25 Minutes



TIME
25 min

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INGREDIENTS

This simple recipe relies on high-quality ingredients for the best flavor payoff.
IngredientQuantity

DIRECTIONS

1. Steps for the : Caprese Steaks
2. Prep : Time: 10 minutes | Cook Time: 15 minutes | Total Time: 25 minutes
3. Prep the : Steaks:
4. Pat the steaks completely dry with paper towels-this is key for a good sear! Season generously on both sides with
5. salt and black pepper
6. . Set them aside for about 5 minutes.
7. Sear the : Steaks:
8. Heat the olive oil in a large skillet (cast iron is perfect here) over
9. medium-high heat
10. until shimmering. Carefully place the seasoned steaks in the hot pan. Sear for 3-5 minutes per side for medium-rare (adjust for your preferred doneness and steak thickness).
11. Rest the : Meat:
12. Remove the steaks from the skillet and place them on a plate or cutting board.
13. Tent loosely with foil
14. and let them rest while you prepare the topping.
15. Do not skip the rest!
16. Make the : Caprese Topping:
17. In the same skillet (don't wipe it out-the brown bits add flavor!), add the
18. halved cherry tomatoes and minced garlic
19. . SautØ for 2-3 minutes until the tomatoes just begin to soften and the garlic is fragrant.

20. Finish the : Topping:
21. Pour in the
22. balsamic vinegar
23. and cook for about 1 more minute, stirring to scrape up any bits from the bottom of the pan. The sauce should be slightly reduced.
24. Melt the : Cheese:
25. Return the rested steaks to the skillet. Top each steak with

SWAPS & NOTES

Steaks (Ribeye or Sirloin) 2 About 1-inch thick, room temperature is best.

Salt and Black Pepper To taste Season generously!

Cherry Tomatoes 1 cup Halved for quick cooking.

Garlic 2 cloves Freshly minced, please!

TIPS FOR SUCCESS

Room Temperature is Best: Take the steaks out of the fridge about 30 minutes before cooking.

This helps them cook more evenly and prevents a grey exterior.

Don't Overcrowd the Pan: If your skillet isn't large enough, cook the steaks one at a time.

Crowding the pan lowers the temperature and steams the meat instead of searing it.

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

Original recipe: <https://chefmaniac.com/caprese-steaks-with-tomatoes-25-minute-recipe-for-an-effortlessly-elegant-dinner/>