

Grilled Balsamic Steak with Mozzarella, Tomatoes & Basil: An Easy Caprese Dinner

Grilled Balsamic Steak with Mozzarella, Tomatoes & Fresh Basil (Easy Caprese Dinner)



TIME

20 to 30 min

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ChefManiac

INGREDIENTS

2 ribeye steaks (8 ounces each), or your preferred cut
2 tablespoons olive oil
Salt and black pepper, to taste
2 tablespoons balsamic vinegar
1 cup cherry tomatoes, halved
8 ounces fresh mozzarella, sliced
Fresh basil leaves
Balsamic glaze, for drizzling

DIRECTIONS

1. Prep the steaks: Pat the steaks dry with paper towels. Rub them with olive oil, then season generously with salt and black pepper.
2. Add balsamic flavor: Brush or drizzle the steaks lightly with balsamic vinegar and let them sit for a few minutes while the grill heats.
3. Preheat the grill: Heat your grill or grill pan over medium-high heat until hot.
4. Grill the steaks: Cook the steaks for about 4 to 5 minutes per side for medium-rare, depending on thickness and your preferred doneness. Adjust the cooking time as needed.
5. Rest the meat: Remove the steaks from the grill and let them rest for 5 to 10 minutes so the juices can redistribute.
6. Add the Caprese topping: Top each steak with sliced fresh mozzarella, halved cherry tomatoes, and fresh basil leaves.
7. Finish with balsamic glaze: Drizzle balsamic glaze over the top just before serving.

SWAPS & NOTES

This recipe is wonderfully flexible depending on what you like and what you have available.

Ribeye is rich and flavorful, but sirloin, strip steak, or filet also work well.

Cherry tomatoes are ideal for sweetness and color, but grape tomatoes can be used too.

Fresh mozzarella gives the softest, creamiest texture, though mozzarella pearls are also convenient.

TIPS FOR SUCCESS

Let the steaks rest before slicing or serving.

That short resting time makes a big difference in keeping the meat juicy and tender.

Use fresh mozzarella that is well drained.

Too much moisture can water down the topping and make the finished plate less clean and vibrant.

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

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