

## Sizzle, Glaze, and a Runny Yolk-Why This Beef and Egg Combo Is a Next-Level Brunch or Dinner Move

There's something about this



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

You'll Need (Serves 2-3 | Prep Time: 10 mins | Cook Time: 20 mins)

For the Eggs: 2 large eggs 1 tsp butter or oil for frying To Serve: Fresh herbs for garnish (extra thyme or rosemary) Crusty bread or roasted potatoes (optional, but highly recommended):

### DIRECTIONS

1. Step-by-: Step: How I Make It
2. Prep and : Sear the Beef
3. I start by patting the beef dry with paper towels-it's the best way to get a deep, flavorful sear. Then I season generously with salt and black pepper.
4. In a hot cast-iron skillet, I add
5. and let it shimmer before dropping the beef in a single layer. Sear for
6. 3-4 minutes per side
7. until each piece gets that golden-brown crust. Once done, I remove the beef and set it aside.
8. Build the : Herb Glaze
9. In the same skillet, I melt
10. and stir in the
11. minced garlic
12. , cooking just until it smells heavenly-about 1 minute.
13. Then I toss in the
14. thyme and rosemary sprigs
15. , and deglaze the pan with
16. (or skip it and go straight to broth if you prefer). I add
17. beef broth
18. balsamic vinegar
19. , scraping up all the browned bits and letting the glaze simmer for

20. 3-4 minutes
21. to reduce and concentrate.
22. Glaze and : Finish the Beef
23. I return the seared beef chunks to the skillet, tossing them in the glossy, herb-infused glaze. I let them cook for
24. 2-3 more minutes
25. , just until warmed through and coated. The sauce thickens slightly, clinging to the beef. I adjust seasoning with a little more salt and pepper if needed.

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

Original recipe: <https://chefmaniac.com/sizzle-glaze-and-a-runny-yolk-why-this-beef-and-egg-combo-is-a-next-level-brunch-or-dinner-move/>