

Grilled Ribeye Steaks And Potatoes With Smoky Paprika Rub

Smoky seasoned steak and wedged potatoes grilled to perfection. Served with a simple sour cream and onion sauce.

INGREDIENTS

2 beef Ribeye Steaks Boneless, cut 1 inch thick (about 12 ounces each)

2 tablespoons vegetable oil

1/2 teaspoon salt

2 large russet potatoes, cut lengthwise into 8 wedges each

1 tablespoon minced green onions

Sour Cream and Onion Sauce (recipe follows) (optional)

2 tablespoons smoked or Spanish paprika

1-1/2 teaspoons sugar

1-1/2 teaspoons chili powder

1 teaspoon ground black pepper

1/2 teaspoon ground red pepper



30 Min



4

Servings



42 Cal



32g

Protein

COOKING

1. Combine seasoning ingredients in small bowl; remove and reserve 2 tablespoons. Press remaining seasoning evenly onto beef steaks; set aside. Combine reserved seasoning, oil and salt in large bowl. Add potatoes; toss to coat.

2. Place steaks on grid over medium, ash-covered coals; arrange potatoes around steaks. Grill steaks, covered, 10 to 14 minutes (over medium heat on preheated gas grill, 9 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill potatoes 14 to 17 minutes (over medium heat on preheated gas grill, 13 to 15 minutes) or until tender, turning occasionally.

3. Carve steaks into slices; season with salt, as desired. Sprinkle green onion over potatoes. Serve potatoes with Sour Cream and Onion Sauce for dipping, if desired.

Sour Cream and Onion Sauce• Combine 1/2 cup dairy sour cream and 2 tablespoons minced green onion. Sprinkle with smoked or Spanish paprika, as desired. Yield: 1/2 cup

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		15g	73mg		35g	32g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com