

Lemon-Pepper Seasoned Ribeye Filets With Roasted Tomatoes

The rich flavor of a Ribeye Filet meets the goodness of roasted tomatoes. It doesn't get much more delicious!



INGREDIENTS

- 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each)
- 2 cups red and yellow grape or cherry tomatoes, cut in half
- 2 teaspoons olive oil
- 1 teaspoon dried thyme leaves
- 2 cloves garlic, minced
- 1/4 teaspoon salt
- 1-1/2 teaspoons lemon pepper



45 Min



4
Servings



42 Cal



25g
Protein

COOKING

1. Heat oven to 400°F. Combine tomatoes, oil, thyme, garlic and salt in medium bowl; toss to coat well. Arrange tomatoes, cut sides up, on metal baking sheet lined with aluminum foil. Roast in 400°F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.
2. Meanwhile, press lemon pepper evenly onto beef filets. Heat large nonstick skillet over medium heat until hot. Place filets in skillet; cook 10 to 14 minutes for medium rare to medium doneness, turning occasionally. Remove to platter; season with salt, as desired.
3. Serve filets with tomatoes.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		10g	70mg		4g	25g	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