

Lemon-Pepper Ribeye Filets With Roasted Tomatoes

The rich flavor of beef Ribeye Filets 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
- 2 cloves garlic, minced
- 1/4 teaspoon salt
- 1-1/2 teaspoons lemon pepper



45 Min



4
Servings



42 Cal



25g
Protein

COOKING

- 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.
- Meanwhile, press lemon pepper evenly onto beef Ribeye 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.
- 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