

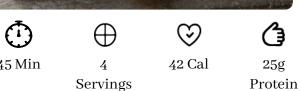
## Lemon-Pepper Ribeye Filets With Roasted Tomatoes

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) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each) 4 beef Ribeye Filets, cut 1 inch thick (about 4 to 6 ounces each)





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- ${\tt 1}$  teaspoon dried thyme
- 1 teaspoon dried thyme
- 2 cloves garlic, minced

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## **COOKING**

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1. Heat oven to  $400^{\circ}$ 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  $400^{\circ}$ F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.

- 2. 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.
- 3. 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.
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- 8. Heat oven to  $400^{\circ}$ 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  $400^{\circ}$ F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.
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- 10. Heat oven to  $400^{\circ}F$ . 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  $400^{\circ}F$  oven 30 to 35 minutes or until skins are wrinkled and begin to brown.
- 11. 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.
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- 17. 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.
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- 24. 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.
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- 26. Heat oven to  $400^{\circ}$ 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  $400^{\circ}$ F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.

- 27. 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.
- 28. 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.
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- 30. 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.
- 31. 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.
- 32. Heat oven to  $400^{\circ}$ 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  $400^{\circ}$ F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.
- 33. 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.
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- 35. Heat oven to  $400^{\circ}$ 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  $400^{\circ}$ F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.
- 36. 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.
- 37. Heat oven to  $400^{\circ}$ 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  $400^{\circ}$ F oven 30 to 35 minutes or until skins are wrinkled and begin to brown.
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- 146. 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.
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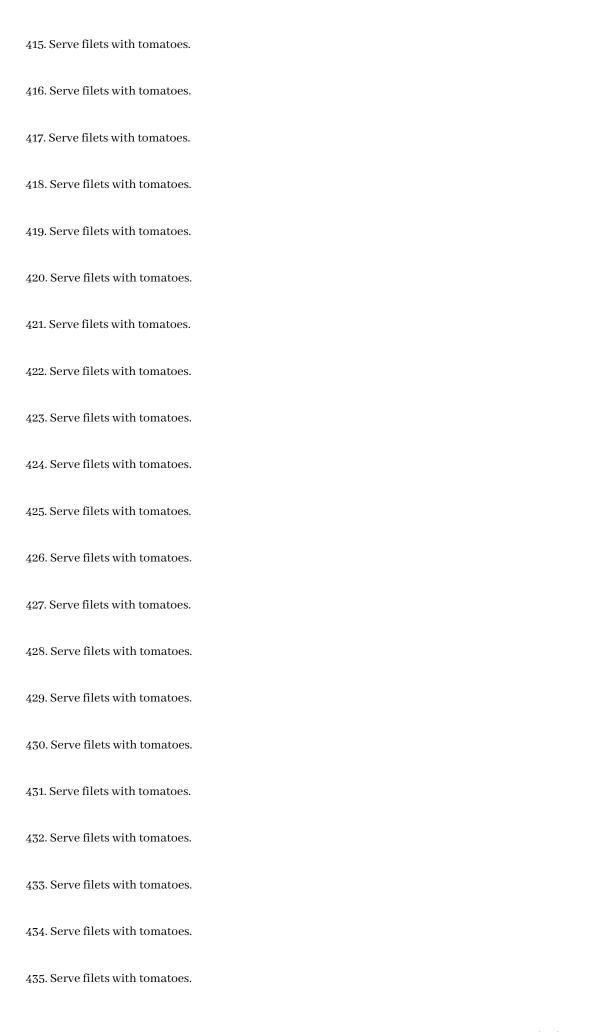
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## **NUTRITION**

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN	ALL
4		10g	70mg		<b>4</b> g	25g	1	0

<sup>\*</sup>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.

 $Courtesy\ of\ BeefIts Whats For Dinner.com$