

Grilled Rib-Eye, Roasted Yukon Gold Potatoes, Herb Cherry Tomato Salad with Feta

Serves 2

Ingredients:

*2-6-8 oz rib eye steaks, grilled to your desired doneness
3 large Yukon gold potatoes, cut in 1 inch cubes
1 cup cherry tomatoes, cut in half
2 tbs red wine vinegar
2 tsp minced fresh parsley
1 tsp minced fresh basil
2 tbs crumbled feta cheese
salt and pepper to taste
roughly 7 tbs extra virgin olive oil*

Directions:

Toss the potato chunks in a bowl, add 3 tbs olive oil, salt and pepper, roast in preheated 375 degree oven until they are golden brown and getting crispy.

After potatoes go in the oven toss tomatoes with vinegar, herbs, 2 tbs olive oil, salt and pepper, let stand at room temperature.

Just before potatoes are done, drizzle steaks remaining olive oil, then season with salt and pepper, grill over a hot grill or grill pan until they are done to your liking. Remove, let rest, then slice.

For plate up; arrange a bed of roasted potatoes, top with sliced beef, then spoon over tomato herb salad, sprinkle on some feta cheese. As an option, a drizzle of raw olive oil is a nice touch.