

# Greek-Style Rib Eye Steaks

Prep/Total Time: 25 min.

Yield: 2 Servings

Recipe from [TasteofHome.com](http://TasteofHome.com)



## Ingredients

- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons dried basil
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 PHNB beef rib-eye steaks (1 1/2 inches thick)
- 1 tablespoon olive or vegetable oil
- 1 tablespoon lemon juice
- 2 tablespoons crumbled feta or blue cheese
- 1 tablespoon sliced ripe olives

## Directions

1. In a small bowl, combine the first five ingredients; rub onto both sides of steaks.
2. In a large skillet, cook steaks in oil for 7-9 minutes on each side or until meat reaches desired doneness (for medium-rare a meat thermometer should read 145 degrees F, medium, 160 degrees F, well-done, 170 degrees F).
3. Sprinkle with lemon juice, cheese and olives. Serve immediately.

